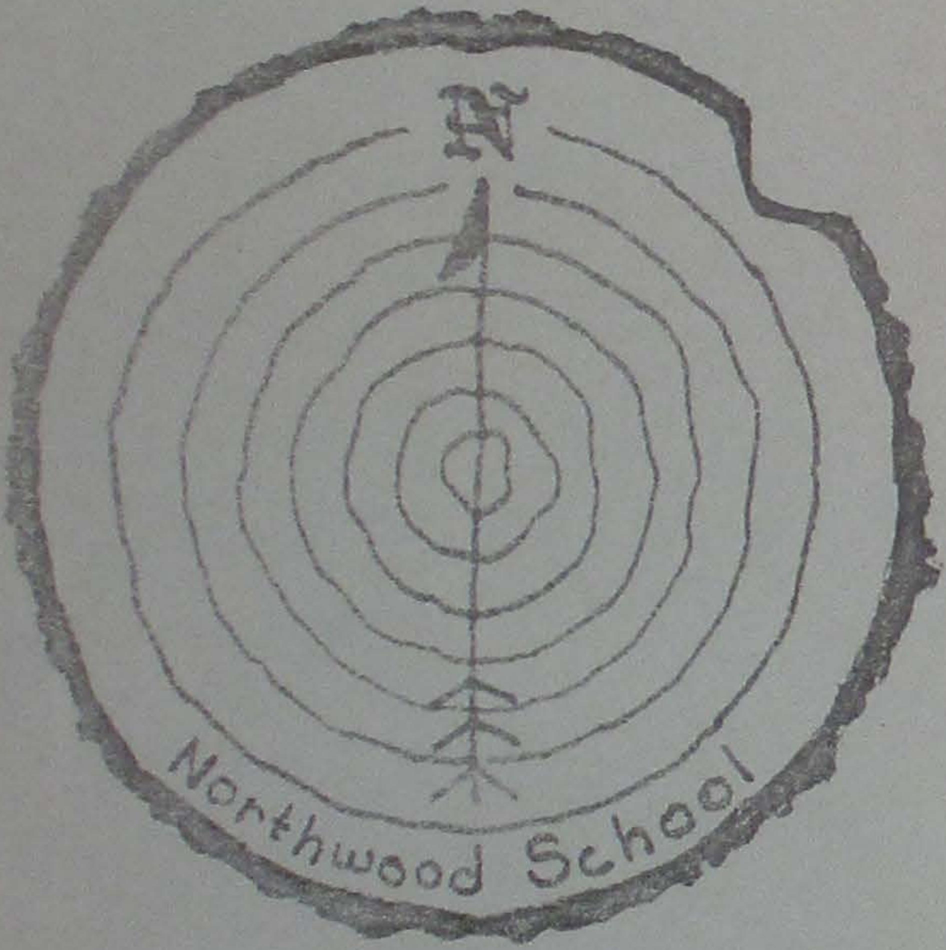
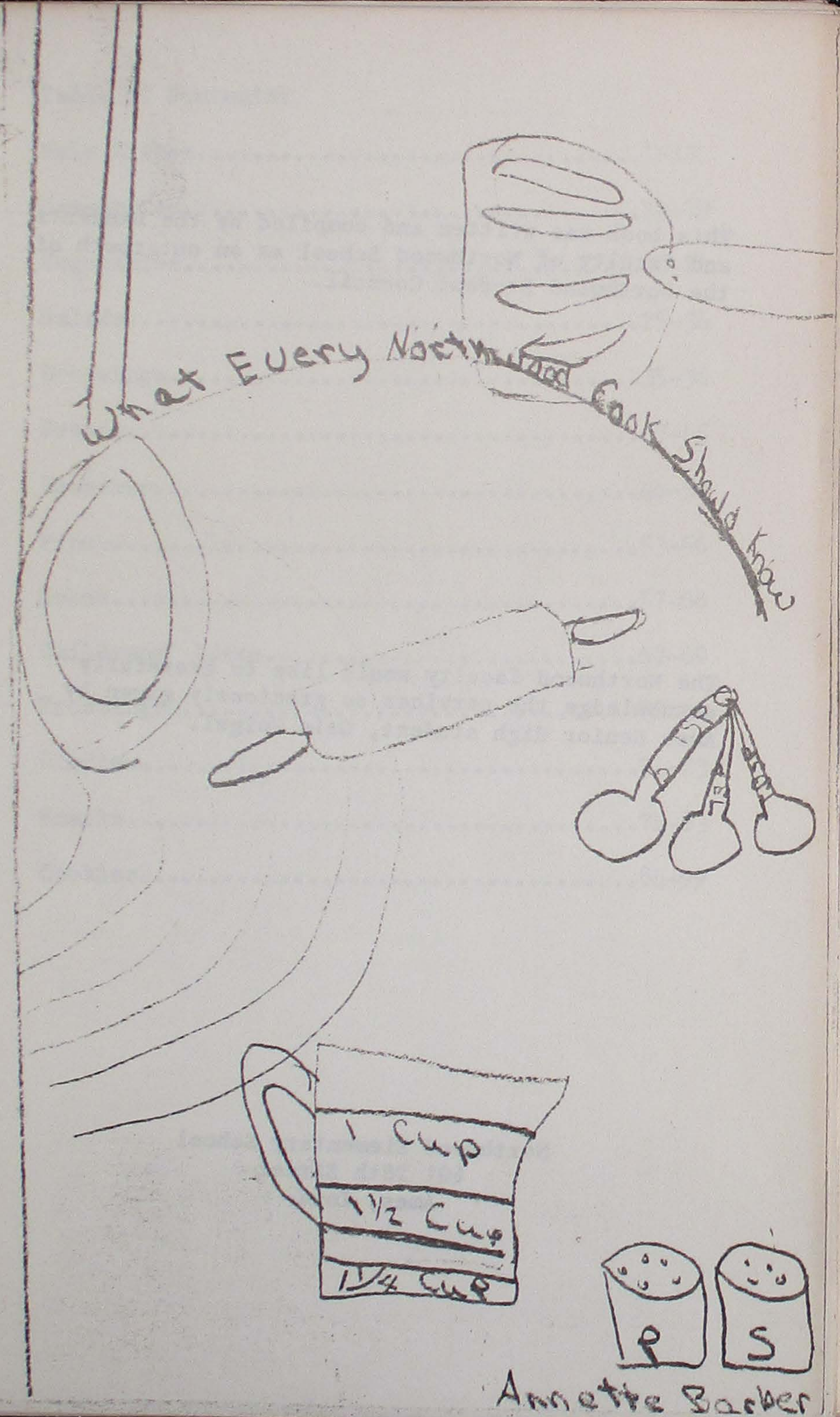
Darlene
Heckenbach


N
Northwood School


What Every Northwood Cook Should Know
1 Cup
1/2 Cup
1/4 Cup
P
S
Annette Barber

This book was written and compiled by the students and faculty of Northwood School as an outgrowth of the Northwood Student Council.

The Northwood faculty would like to gratefully acknowledge the services so graciously given by Ames Senior High student, Gale Weigel.

Northwood Elementary School
601 28th Street
Ames, Iowa

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*** MAIN DISHES ***

BEEF SKILLET

1 lb. ground beef
1 tbs. salad oil
1/4 c. diced onion
2 tsp. salt
1 tsp. chili powder
1 tsp. pepper
1 lb. can tomatoes
12 oz. kernel corn
1 1/4 c. bouillon
1/2 c. thin strips green pepper
1 1/3 c. Minute Rice

Brown meat in oil over high heat in skillet; leaving meat in coarse chunks. Add onion and reduce heat to medium and cook until onion is tender but not browned. Add seasonings, corn, and bouillon. Bring to boil. Stir in green pepper. Boil again. Stir in rice and remove from heat. Cover. Let stand 5 minutes. Fluff with fork. Serves 4.

Graceann Feher

MEAT LOAF

Mix: 1 lb. ground beef
1/2 c. unsweetened applesauce
1/2 tsp. cinnamon
1/8 tsp. nutmeg, salt, pepper
1 Tbsp. chopped onion
Add: 1/3 c. raisins or currants (if desired)

Cover with a mixture of 1 cup apple sauce mixed with a dash of cinnamon and nutmeg. Bake for one hour at 400 degrees.

Anita Beal

MEAT LOAF

2/3 c. dry bread crumbs
1 c. milk
1/4 c. grated onion
1 t. salt

(cont.)

MEAT LOAF (cont.)

1 1/2 lbs. ground beef
2 beaten eggs
1/8 t. pepper
1/2 t. sage

Soak bread crumbs in milk, add the rest and mix well. Form into individual loaves in some muffin cups or in one loaf pan. Cover with sauce and back for 1 1/2 hours at 300 degrees.

PIQUANT SAUCE FOR MEAT LOAF

Combine the following:

3 T. brown sugar
1/4 c. catsup
1/4 t. nutmeg
1 t. dry mustard

LOWELL'S MEAT LOAF

2 lbs. ground beef
2 eggs
1/4 c. chili sauce
1/4 c. chopped pepper
1/4 cup milk
1 1/2 cups crackers
1 Tbsp. dry mustard
1/4 cup onion
2 Tbsp. horseradish

OVEN FRIED CHICKEN

A 2 1/2 or 3 lb. ready-to-cook broiler-fryer chicken, cut up.
1/2 cup butter or margarine
4 ounce pkg. potatoe chips
1/4 t. garlic salt
Dash of pepper

(cont.)

OVEN FRIED CHICKEN (cont.)

Crush potatoe chips with rolling pin before opening. Mix crushed potatoe chips with garlic salt on waxed paper. Melt butter in small skillet, then dip chicken in melted butter. Roll in potatoe chip crumbs. Place pieces on pan, skin side up so they do not touch. Pour rest of batter, crumbs over chicken. Bake 1 hour. (Do not turn) Serves 4.

Bob Wilson

(BOB'S) CHICKEN BREASTS

4 Deboned chicken breasts, skinned, flattened by pounding very thin.
Place butter in skillet, use high flame. Sprinkle chicken with season mix of salt, pepper, and flour then place in skillet. Saute 3 minutes until springy to touch. Remove to warm platter.
Add 4 T. butter, 1T. lemon juice, 3T. Madiera wine to skillet, stir till smooth. Strain and pour over chicken. Add parsley to garnish.

D. Heckenbach

SWEET 'N SMOKY OVEN BARBEQUED CHICKEN

1 lg. fryer	1/2 cup water
1 lg. onion	1 tsp. hickory smoked salt
1/4 tsp pepper	1/2 cup catsup
2 T. prepared mustard	1/2 cup oil
1/4 cup vinegar	1/2 c. maple syrup

If fryer is big one, cut in serving pieces. If little, cut them in half. Place skin side up in

(cont.)

BARBEQUED CHICKEN (cont.)

bake pan and add water. Peel and slice onion and tuck slice in and around chicken pieces. Sprinkle with hickory smoked salt and pepper. Place it uncovered in 375 degree oven and bake for 30 min. Make sauce by combining remaining ingredients. Pour over chicken pieces and return to oven. Bake 30 minutes longer, basting every 10 minutes.

Helen

SMOTHERED CHICKEN

10 pieces of chicken
salt, pepper, sage
1 can cream of chicken soup
1 can chicken broth

Sprinkle chicken and salt, pepper, sage. Place in roasting pan. Pour over it, the soup and broth. Cover and bake at 350 degrees for 1 hour. Bast occasionally. Remove from oven, place on top of the stove.

In the meantime, prepare the following dumplings:
1 1/2 flour
2 tsp. baking powder
3/4 tsp. salt
1 T. parsley
1/2 T. sage
1 T. thyme
few shakes of pepper
3 T. shortening
3/4 milk

Sift together flour, baking powder, herbs, salt, and pepper. Cut in shortening and stir in milk. Drop by spoonful into chicken. Cook uncovered for 10 minutes.

Mrs. Bents

CHICKEN-CUT-COLD

1 3 to 4 lb. frying chicken, washed, but not cut.

(cont.)

CHICKEN-CUT-COLD (cont.)

In a large kettle, bring to a boil enough water to cover whole chicken. Boil the water for at least ten minutes before adding the chicken. Submerge chicken into the boiling water and continue to cook for about three minutes. Turn off the heat and let stand for 1 hour. Drain off liquid. Then refrigerate whole chicken for 3 or 4 hours or until thoroughly chilled. Carve as you would a roasted chicken. Place on serving platter. Decorate with white part of green onions, which are snipped at both ends, then soaked in ice water until they open up, flower fashion. Serve with Chicken Sauce.

CHICKEN SAUCE

Heat about 1/2 cup oil until hot. Add 3/4 cup finely chopped green onion, 1 whole garlic, crush. Cook onion and garlic until browned. Cool. Before serving, add 2 to 3 tablespoons soy sauce. Stir. Serve in small "drawn butter" bowls for each guest to dip his chicken. Or, pass like gravy.

OVEN SPANISH RICE

1/2 cup raw rice
1/4 cup shortening
1/2 cup grated cheese
1 med. onion chopped
1/2 tsp. salt
1 cup boiling water
1 cup tomatoes
1/4 cup chopped green pepper
1 Tbsp. paprika

May add meat cubes. Slice a few stuffed olives over top. Bake in a covered dish for 1 hr. at 350°.

RICE FRANKLY

1 (10 oz.) can cheese soup (undiluted)

1/4 cup milk	1/4 tsp. Tabasco sauce
1/4 cup onion (chopped)	3 Tbsp. green peppers
3 cup cooked rice	1 lb. frankfurters(sliced)

1/2 cup grated Cheddar cheese

Combine first 5 ingredients. Stir into cooked rice. Spoon half of mixture into buttered 2 qt. baking dish. Top with half the franks. Cover with rest of rice mixture. Place remaining franks on top. Bake 375 degrees for 20 minutes. Sprinkle cheese over top continue baking for 5 minutes.

Helen

CHICKEN AND RICE BAKE

8 chicken pieces	1 1/2 c. rice uncooked
1/4 lb. butter	1 can cream chicken soup
1 can cream celery soup	1 can cream mushroom soup
1/2 can water	

Melt butter; mix in water and all soup. Spread rice on bottom of 9 x 13 pan. Pour 1/2 of soup mixture and mix with rice. Lay on chicken. Then dribble remaining soup on top. Bake uncovered at 275 degrees for 3 hours.

Jonathan Banitt

MEAT AND RICE AU GRATIN

3 lb. ground beef	1 med. onion
3 c. cooked rice	1 Tbsp. chili powder
2 tsp. oregano	1 tsp. salt
1 can tomatoe paste	2 c. grated Cheddar cheese

(cont.)

MEAT AND RICE AU GRATIN (cont.)

Brown meat and onion, drain, mix with rice and seasoning. Add tomatoe paste (diluted with a little water) mixture should be firm. Keep hot in oven 10 minutes before serving. Then put cheese on top. Place in oven till cheese melts, cut in squares. Use 9 x 13 pan.

Helen

PORCUPINE MEAT BALLS

1 1/2 lb. ground beef
1 t. salt
1 Tbsp. chopped onion
1 1/2 cup water
1 1/2 cup rice
1 1/2 t. pepper
1 10 1/2 or 11 oz. can condensed tomatoe soup

Combine meat, rice, salt, pepper and place in baking dish. Blend soup and water over meat ball. Cover baking dish. Bake in moderate over about 1 hour until rice is very tender.

TUNA POTATO SCALLOP

1 pkg. of scalloped potatoes
1 can (9 1/4 oz.) tuna drained
1 can (10 1/2 oz.) condensed cream of celery soup
2 Tbsp. chopped pimiento

Heat oven to 400 degrees. Empty potato slices and packet of seasoning into an ungreased 2 qt. casserole dish. Stir in amount of boiling water called for on the package, the tuna, soup, and the pimiento. Bake uncovered for 35 to 40 minutes. Makes 4 to 6 servings.

Lisa F.

BAKED FISH

2 Perch, Halibut, or other

Marinate 2 hours in 2 cups of White Wine (any kind) Dry with paper towels, sprinkle with fine bread crumbs. Spread the following mixture over the top of the fish:

1 cup sour cream
1 cup mayonaise
2 Tbsp. chopped onions

Sprinkle again with bread crumbs and paprika. Bake 10 minutes in greased flat baking dish in a 500 degree oven.

Barb Adams

OYSTER SAUCE BEEF WITH BROCCOLI

1 lb. flank steak, sliced thin
4 tablespoons soy sauce
1 Tbsp. sherry
1 tsp. cornstarch
1 slice ginger (or dash of powder)
1/3 c. cooking oil
2/3 head broccoli
2 Tbsp. cooking oil
2 Tbsp. canned oyster sauce
salt to taste

Mix sliced beef with soy sauce, sherry, cornstarch, and ginger. Pour 1/3 cup cooking oil in wok and heat until oil just starts to smoke. Remove from heat and add beef slices, quick-stirring until just browned. Remove meat. Drain oil and rinse wok in hot water. Separate broccoli into flowerets. Peel the stalk and slice less than 1/2-inch thick. Heat oil in wok and cook broccoli about 2 minutes over high heat, adding a little water if needed. Add cooked beef slices, oyster sauce and salt. Serve hot. Serves 8.

Stephen Hsu

OVEN STEW

3 lbs. stew meat (chunks)
2 cans mushroom soup
1 can water
1 Tbsp. salt
4 Tbsp. cornstarch

Carrots, potatoes, onions, celery, parsnips, and parsley cut in large chunks. Mix together and place in large casserole or pan. Cover tightly. Do not stir while baking. Bake at 350 degrees for 3 hours.

Cindy Thompson

ELEPHANT STEW

1 elephant (any size)
Brown gravy
Salt and pepper
2 rabbits (opt.)

Cut elephant into bite size pieces. This should take about 2 months. Cover with brown gravy, cook over kerosene fire about 4 weeks at 465°. This will serve about 3800 people. If more are expected 2 rabbits may be added, but do this only if necessary as most people do not like to find hare in their stew!

Peter Banitt

CHILI GHETTI

1 lb. ground beef
2 tsp. chili powder
1 1/2 c. raw spaghetti
1 Tbsp. worcestershire sauce
1 large onion
2 c. kidney beans
2 c. tomatoe juice
3 tsp. salt
1/2 tsp. pepper

(cont.)

CHILI GHETTI (cont.)

Fry ground beef and onion until done. Put layer of hamburger then layer of spaghetti and beans and pour juice over this. Sometimes it takes a little more juice. Alternate layers of beef and spaghetti until baking dish is full. Bake at 350 degrees for 1 hour.

TACOS

3 lb. ground round	3 cans rotel (10 oz.)
1 onion	4 beef bouillion cubes
1 can tomato sauce	2 pkg. Doutos
and cheese	3 tomatoes, diced

1 head of lettuce, shredded

Longhorn chees, grated. Dice onion and cook. Add meat and brown. In another pan cook rotel and bouillon cubes till cubes melt. Add to meat. Simmer all together and add pepper. On plate put Doutos, then lettuce, meat, tomatoes, cheese, more meat. Put Doutos around top and add the pickled pepper.

Mrs. Bents

TAMALI PIE

1 c. onion (chopped)	1 c. green pepper (chopped)
1 Tbsp. fat	3/4 lb. ground beef
2 1/2 c. tomatoes	1 1/2 c. whole kernel corn
1 clove garlic	1 tsp. sugar
1 tsp. salt	1 tsp. chili powder

1 1/4 c. grated cheese

Brown onion, green pepper, and ground beef in fat. Add all other ingredients and simmer a short time. Top with your favorite corn bread recipe or box mix. Bake in 350 degree oven.

Helen

HAMBURGER ITALIANS

1 1/2 lb. hamburger
1/2 c. chopped pepper
1/4 tsp. pepper
2 Tbsp. worchestershire
1 can mushrooms
1 medium tomatoe
1/2 c. chopped onion
1 1/2 tsp. salt
1/2 tsp. oregano
8 oz. cooked macaroni
1 can tomatoe soup

Brown the hamburger, onion, and green pepper in skillet. Add the salt, papper, oregano, and worchestershire sauce and blend. Add 8 oz. of cooked macaroni to the above. Then add the drained mushroons, tomatoe soup, and chopped tomatoe. Bake covered for 40 minutes. Add 1/2 cup grated cheese and bake 5 minutes.

Mrs. John Sheeler

MEXICAN MEDLEY

1 lb. bulk pork sausage
1 cup chopped green pepper
7 or 8 oz. uncooked wide noodles
2 medium onions
1 can (16 oz.) tomatoes
1 c. dairy sour cream
3/4 c. water
1 Tbsp. suger
2 tsp. salt
2 tsp. chili powder

In large skillet cook and stir sausage, onion, and green pepper until meat is brown and onion is tender. Drain off fat. Stir in the remaining ingredients. Cover and simmer 30 minutes or until moodles are tender. (Add small amount of water if necessary) Garnish with parsley. Serves 4 to 6.

Lisa F.

TWIN SUPRISEBURGERS

Mix: 1 1/2 lb. ground beef
1/4 c. water
1 egg
1 tsp. garlic salt
1/4 c. catsup
1/8 c. bread crumbs

Form into 8 rather thin bun-sized patties. Pair in 4 sandwiches with 4 thin slices tomatoe 4 thin slices American cheese between, 1 slice of each in each sandwich. Grill 3 inches from glowing coals outdoors for 5 minutes on each side or place 3 minutes from stove or broiler and broil for 5 minutes. Serve on toasted buns. Serves 4.

PIGS-IN-BLANKETS

1 can refrigerated crescent rolls
1 package weiners

Method: Separate crescent rolls so that you have 8 pieces of dough. Place weiner at wide part of triangle and roll dough and weiner. Place the point of roll down on a cookie sheet. Bake in 350 degree oven about 20 minutes.

Over Pig-in Blanket serve creamed peas-

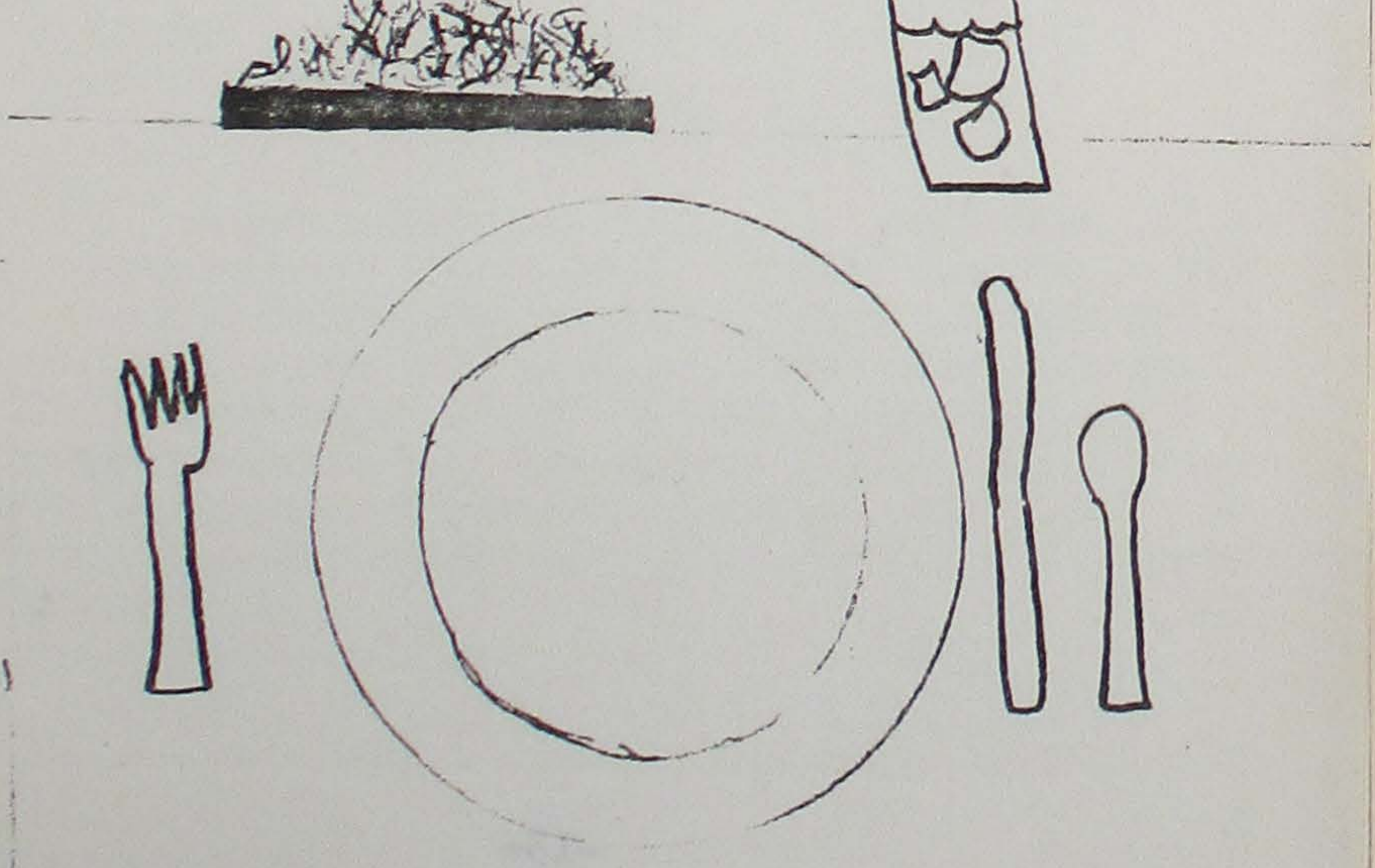
3 Tbsp. oleo	3 Tbsp. flour
1/4 tsp. salt	1 1/2 c. milk

1 16 oz. can peas (drained)

Melt oleo in sauce pan over low heat. Stir in flour and salt. Cook and stir till bubbly. Remove from heat, stir in milk. Bring to boil. Boil 1 minute. Add well drained peas. Take from heat as soon as peas are heated through.

Ellen Westerlund

Cassaroles Are a lot of fun



Shelley Y.

JOHNNY MAZETTE
(Hamburger Casserole)

2 c. chopped green peppers
1 lb. ground beef
1 c. margarine
1/3 c. chopped stuffed olives
1 can tomatoe soup
1 (8 oz.) can meatless tomatoe-mushroom sauce
2 c. grated American cheese (1/2 lb.)
1 c. chopped celery
2 c. chopped onion
1 lb. ground pork
2 tsp. salt
1 can (4 oz.) mushrooms with liquid, sliced
1 (8 oz.) can tomatoe sauce
1 lb. broad noodles

Saute pepper, onion, celery, and meat in margarine. Add salt and reduce heat. Cook 5 minutes. Stir in olives, mushrooms, and liquid soup and sauces. Cook 5 minutes. Cook noodles. Drain. Turn noodles into 14 x 10 x 2 1/4 pan. Add sauce and gently stir until well mixed. Sprinkle grated cheese on top. Bake at 350° for 35 minutes. This makes 1 large casserole. Freezes well.

Mrs. Dale Brentnale

GOOD HAMBURGER CASSEROLE

1 lb. hamburger
1/2 c. chopped celery
1 can mushroom soup
1 can show mein noodles
1/2 c. chopped onion
1 can cream chicken soup
1/2 c. rice, uncooked
1 Tbsp. soy sauce

Brown hamburger, onion, celery. Add other ingredients and put in buttered dish and sprinkle with cornflakes. Bake at 350 degrees for 1 1/2 hours. Use no salt or pepper. Serves 6 to 8.

Lori

GROUND BEEF CASSEROLE

Brown: 1 lb. hamburger and 1 small onion. Add 1 can vegetables, 3/4 package frozen hash browns or chopped potatoes, 2 cans cream of chicken soup. Pour into casserole and bake till potatoes are done. Cook about 40 minutes at 375 degrees.

Paula S.

COUNTRY-STYLE BEEF & POTATO CASSEROLE

2 slices bacon, diced
4 med. potatoes, peeled and thinly sliced
1 tsp. salt
2 Tbsp. butter
1 lb. beef chuck
1 med. onion, chopped
1 can spaghetti sauce + meat

Cook bacon until crisp and browned. Add the potatoes, cover and xook slowly for 10 minutes, stirring occasionally. Sprinkle with 1/2 tsp. salt and 1/8 tsp. pepper and put in shallow 1 1/2 qt. baking dish. Melt butter in same skillet and add beef and onion. Cook until beef loses its red color, breaking up with fork. Add remaining salt and pepper and put on top of potatoes. Cover with spaghetti sauce. Bake on mod. oven (350°) about 45 minutes. Makes 4 to 6 servings.

Todd

SAUSAGE CASSEROLE FOR SIX

1 lb. pork sausage
1 large can tomatoes, mashed not drained
1/2 tsp. Worchestershire
Parmesau cheese
1/2 green pepper, chopped
6 bay leaves
dash of paprika
1 pkg. fine noodles

Crumble sausage and cook slowly until brown.

(cont.)

SAUSAGE CASSEROLE (cont.)

Remove from pan and drain. Saute green pepper in 2 Tbsp. oil or sausage fat until glossy. Add all other ingredients to green pepper and simmer for 5 minutes, stirring occasionally. Put all in greased casserole. Add salt and pepper if necessary. Shake Parmesan cheese generously over top. Bake uncovered 45 minutes at 350 degrees.

CORN BEEF NOODLE CASSEROLE

1 10 oz. pkg. noodles, cooked
1 can cream chicken soup
1/2 c. chopped onion
1 12 oz. can corned beef-shred with fork
1 c. milk
1/4 lb. cheese shredded
1/2 tsp. salt

Mix well. During last half hour sprinlke with crushed potato chips. Bake 1 hour at 350 degrees.

Peter Banitt

CREAM OF CHICKEN CASSEROLE

1 lb. ground beef
dash pepper
1 can cream of chicken soup
1/2 c. warm milk
1 med. onion, chopped
3/4 tsp. salt
1/2 lb. can of cut, cooked and drained green beans
5 med. potatoes, cooked
1 beaten egg

Brown meat, add onion. Cook till tender. Add seasonings, beans, and soup. Pour in greased 1 1/2 quart casserole pan. Mash potatoes and add milk and egg. Season. Drop in mounds over meat. Or you can omit potato mounds and use bisquit topper. Make 1 recipe baking powder. Top meat. Bake at 425° for 15 to 20 minutes or till bisquits are done.

TURKEY, TUNA, OR CHICKEN CASSEROLE

2 c. cooked chicken, diced
1/4 c. onion, chopped
1 small pkg. cashews
2 cans mushroom soup
1 c. chopped celery
1/2 small can pimento
1 can chow mein noodles
1 small can mushrooms

Save a few noodles to sprinkle on top. Bake covered 1 1/2 hours. Uncovered 1/2 hour to brown. Cook at 325 degrees for 2 hours total. Serves 10.

Aurard

TUNA AND CHIPS CASSEROLE

1 can (10 1/2 oz.) cream of mushroom soup
1/2 cup milk
1 can (7 oz.) tuna
Combine and mix thoroughly.
Add: 1 cup green peas
1 cup crushed potato chips
Mix gently.

Turn into a 1-quart casserole and bake 25 to 30 minutes at 350 degrees. Serves 3 to 4. Can top with 1/4 cup crushed potato chips before baking, if desired.

Anita Bhala

TUNA CASHEW CASSEROLE

1 3 oz. can chow mein noodles
1 can cream mushroom soup
1/4 cup water
1 can chunk tuna
1/4 to 1/2 cup cashew nuts
1 cup finely diced celery
1/4 cup minced onion
1/4 cup chopped green pepper

(cont.)

TUNA CASHEW CASSEROLE (cont.)

Salt and pepper to taste. Set aside 1/2 c. noodles. Mix ingredients in 1 1/2 qt. casserole dish. Sprinkle 1/2 cup noodles on top. Bake covered at 325 degrees for 40 minutes. Serves 4 to 6 people.

Jonathan Banitt

TATOR TOT CASSEROLE

2 lb. hamburger
1 can celery soup
1 chopped onion
1 to 2 cans french fried onions
1 can cream of chicken soup
2 cans string beans
1 box Tator Tots

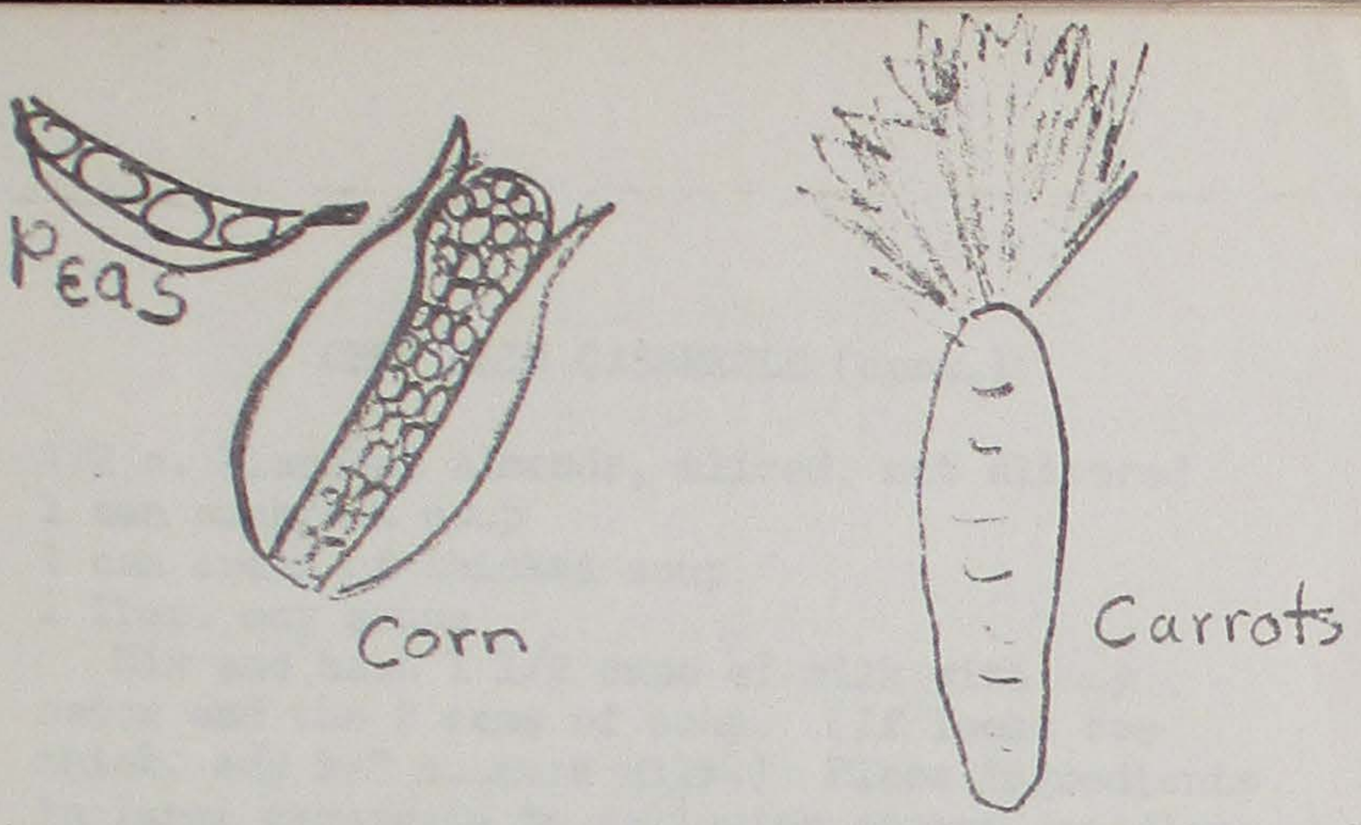
Fry hamburger a little. Add can of cream of chicken, and can of celery soup and a little of chopped onion. Mix well. Place in greased casserole on bottom. Then place string beans on second layer. For third layer, add French fried onions. For fourth layer, add tator tots. Cover and place in oven for 3/4 to 1 hour. This makes a very large casserole.

Ray King

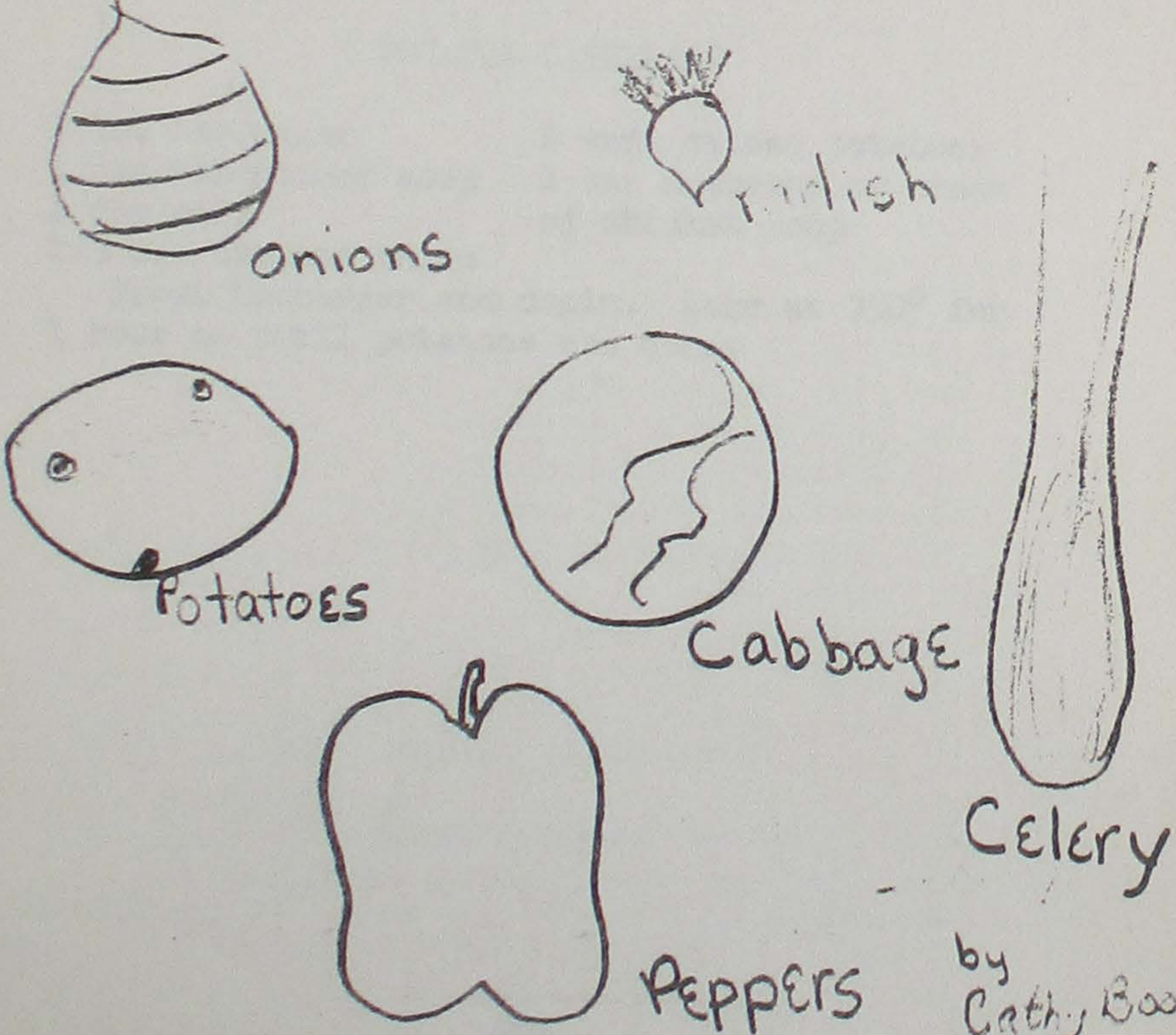
CHOW MEIN CASSEROLE

1 can Chinese vegetables
1 can chow mein noodles
1 can chicken (1 can large fruit juice size)
1 jar pimento
1 green pepper
1 large onion
1 can water chestnuts

(cont.)


Peas
Corn
Carrots

VEGTABLES


Onions
radish
Potatoes
Cabbage
Celery
Peppers

by
Cathy Boot

SCALLOPED CORN SUPREME

1 1 lb. can golden cream style corn
1 cup milk
1 well-beaten egg
1 cup cracker crumbs (soda crackers)
1/4 cup minced onion
3 Tbsp. chopped pimiento
3/4 tsp. salt

Heat corn and milk. Gradually stir in egg. Add next 4 ingredients. Mix well. Pour into greased 8 inch round baking dish. Sprinkle with buttered crumbs. (1/4 c. crumbs-2 Tbsp. melted butter) Bake at 350 degrees for 30 to 40 minutes.

Martha Westerlund

BAKED BEANS

1 lb. bacon (cut up) do not brown
3/4 cup brown sugar
1/3 cup vinegar
1 Tbsp. dry mustard
4 big onions

Put in sauce pan and simmer for 20 minutes. Then add:

1 can lima beans (2 c. size can) drained
1 can kidney beans, drained
1 can butter beans, drained
1 can pork and beans, not drained

Mix all together and bake for 1 hour at 325°. They freeze well.

GREEN BEANS, CREAM STYLE

1 10 oz. package frozen green beans
1 3 oz. package cream cheese, softened
1 Tbsp. milk

(cont.)

GREEN BEANS, CREAM STYLE (cont.)

3/4 tsp. celery seed
1/4 tsp. salt

Cook beans according to package directions. Drain. Combine remaining ingredients. Blend throughly. Spoon over hot beans.

PARTY POTATOES

8 to 10 potatoes
1 (8 oz.) pkg. cream cheese
1 cup dairy sour cream

Butter
Paprika or slivered almonds
Chives (optional)
Garlic or plain salt

Cook potatoes, drain. Beat sour cream and cream cheese at medium speed with beaters until blended. Add hot potatoes gradually, beating constantly until light and fluffy. If too stiff, add a little milk. Season to taste with garlic salt or plain salt. Add chives. Spoon potatoes into 2 qt. casserole dish and dot with butter, sprinkle with paprika or slivered almonds. Bake at 350 degrees till brown. This can be refrigerated several days before using, then put into 350° oven. Bake 1 hour. Also may be frozen.

Gina Jenison

POTATO SALAD WITH SOUR CREAM DRESSING

Cook 8 medium size potatoes until tender. Drain. Dry potatoes by shaking pan over low heat. Cut into cubes and put into large bowl. Add:
1 1/2 medium size onion chopped
1/2 cup chopped celery
1/2 cup chopped green pepper

(cont.)

POTATO SALAD (cont.)

Add a mixture of 1/3 cup vinegar
1 1/2 tsp. paprika
1 tsp. salt
1/8 tsp. pepper

Toss lightly with fork; let stand 15 min. Meanwhile heat in top of double boiler over simmering water until butter is melted.

2 cups thick sour cream
1/4 cup butter

Stir until sour cream and butter are well blended and pour over potato mixture. Mix well with fork. Chill thoroughly. Serves 8.

Graceann Feher

APRICOT SWEET POTATOES

1 one- pound can sweet potatoes, sliced
1 1/4 cups brown sugar   1 1/2 Tbsp. cornstarch
1 tsp. grated orange peels   1/4 tsp. salt
1/8 tsp. cinnamon
1 one- pound can apricot halves
2 Tbsp. margarine   1/2 cup pecan halves

Arrange potatoes in lightly greased 10 x 6 x 1 1/2 baking dish. Combine next 5 ingredients and drain apricots, reserving 1 cup syrup; add syrup to the sugar mixture. Cook and stir over medium heat. Simmer 3 minutes. Add apricots, butter, and pecans. Bring to a boil. (about 2 minutes) Pour over potatoes. Bake uncovered at 375 degrees for 25 minutes. Serves 6.

Pinkerton

FRENCH FRIED ONION RINGS

Slice large onions about 1/4 inch thick. Separate into rings and soak in ice water for several hours.

(cont.)

FRENCH FRIED ONION RINGS (cont.)

Dry thoroughly and dip in a batter of:

1 egg beaten
1 cup butter milk
1 cup flour sifted with 1/2 tsp. of salt and
1/2 tsp. of soda

Fry in deep fat at 375° until brown.

Helen

CAULIFLOWER SUPREME

Trim a large whole cauliflower and soak in salted ice water 10 minutes. Wrap cauliflower in cheese cloth and immerse in boiling water containing the juice of 1/2 lemon. Leave ends of cheese cloth out of water. Cook cauliflower until barely tender and remove, drain, and place in shallow casserole dish, remove cheese cloth. Cover cauliflower with overlapping slices of American cheese. Sprinkle with paprika. Place in moderate oven (350°) for 10 minutes to melt cheese. Cut in wedges to serve.

Cindy Thompson

EGGPLANT PATTIES

1 med. eggplant	1 egg
1/2 tsp. minced garlic	salt and pepper
4 Tbsp. parmesan	cracker crumbs

Peel and cube eggplant. Boil tender. Drain. Mash. Add remaining ingredients and enough crackers crumbs to thicken. Drop by tablespoons into hot shallow fat. Brown both sides. Drain. Take place of potato and vegetable. Makes nice hors d'oeuvre when cooked in small balls. Freezes well.

Anita Beal

ZUCCHINI

Shred zucchini on coarse grater, cook in little (Tbsp. or so) water, salted, in skillet for 5 minutes. Drain thoroughly. Add little butter, about 1 Tbsp. and 1 cup sour cream. Warm gently. Season with salt and pepper and paprika and 1/2 to 1 tsp. of thyme, basil, or marjoram.

D Hechenbach

PEANUT SOUP

1/2 cup roasted peanuts
3 cups beef broth
1 cup half-and-half (milk and cream)
1/2 tsp. chili powder
1/2 tsp. salt

Blend peanuts with one cup broth in an electric blender until smooth. Pour into a saucepan and add all remaining ingredients. Bring to a boil, reduce heat to simmer, and cook slowly for 15 minutes. Serve with a dab of whipped cream on top, or cold. garnished with thin slices of cucumber or radishes. Serves 4.

Pam Regen

Salads

by. Michael L [illegible]

*** SALADS ***

CLUB SALAD

1 head lettuce, torn into bite-size pieces
2 cups cut-up, cooked chicken (or turkey) chilled
2 large tomatoes, cut into eighths
8 to 10 slices bacon, crispy fried
1 hard-cooked egg, sliced
Toss and it's done!

Lisa F.

ALMOND BEAN CURD

2 enevlope gelatin or 1 agar
three 3/4 cups water
6 Tbsp. condensed milk
1 Tbsp. almond extract
15 canned grapes
5 strawberries
1 cup syrup from canned grapes

Dissolve gelatin in water and bring to boil. Add condensed milk and almond extract and stir well. Pour into bowl. Allow to set and cool in refrigerator. Cut into diamond shapes, garnish with grapes and strawberries and pour syrup over the top. Variation: other fruits may be used instead of grapes and strawberries.

Michael Hsu

SAUERKRAUT SALAD

1 no. 2 can sauerkraut	1/2 c. chopped onions
1/2 c. chopped celery	1/4 c. chopped green pepper
1/2 c. sugar	1/4 c. salad oil

Drain sauerkraut well. Add onions, celery, and green pepper. Blend sugar and salad oil; pour over sauerkraut mixture. Salad keeps well in refrigerator. Serves 6 to 8.

Mrs. Bents

SALAD

1 no. 2 can green beans
1 can yellow wax beans
1 cup celery
1 onion, dice
1 no. 2 can peas
1 cup pimientoes, dice
1 cup green peppers, dice

Cover the following dressing:

1 1/2 cup white sugar
1/2 cup oil
1 Tbsp. hot water
1 cup vinegar
1/2 tsp. paprika

Shake well and pour over the vegetables. Let stand 24 hours. Pour off liquid before serving. The longer this stands, the better it is. For variations add red or lima beans.

Mrs. Bents

ONION-CUCUMBER SALAD

1 cucumber, sliced
1/2 cup vinegar
1 1/2 to 2 T. sugar
dash of pepper
1/2 medium onion, sliced
1/2 cup water
1/4 tsp. salt

Combine the vinegat, water, sugar, salt, and pepper and pour over vegetables. Marinate at least 1 hour. Drain to serve. Serves 4 to 6.

CUCUMBERS IN SOUR CREAM

2 med. cucumbers, peel
1 med. onion, sliced
1 1/4 tsp. salt
1 cup sour cream
2 Tbsp. vinegar
1/4 tsp. sugar
1/8 tsp. paprika
1 Tbsp. parsley flakes

(cont.)

CUCUMBERS (cont.)

Draw fork lengthwise down cucumber then cut it into slices. Add onion and sprinkle with 1 tsp. salt. Let stand 10 minutes then press out extra liquid. Mix sour cream, salt, and other ingredients together. Add to cucumbers. Mix lightly. Chill thoroughly.

Pinkerton

FAR EAST CELERY

6 cups celery sliced   1/4 cup pimento
1 5 oz. can water chest 1 can cream of mushroom soup
nuts   1 can cream celery soup
1 can cream chicken soup
2 slices bread cubed and tossed in
2 Tbsp. melted butter   1 Tbsp. Fines Herbes
1/4 cup slivered almonds
1 Tbsp. chopped onion   1/2 tsp. salt

Cook celery in salted water for 5 minutes. Drain. Add drained and sliced chest nuts, diced pimentos, soup, onion, Fines Herbes, and salt. Put in buttered casserole. Top with bread crumbs and almonds. Bake at 350 degrees for 35 to 40 min.

ANITA'S OLIVES

1 quart jar broken spanish olives. Drain. Put half in 1 jar, half in another. Cup up celery to about 3/4 full of each jar. Cut up onions to fill. Pour 1 jar into large bowl. Toss with 1/2 to 1 tsp. oregano. Put back in jar. Pour in 3/4 cup oil, 1 cup vinegar. Press down to mix. Repeat.

Mrs. Beal

FROSTED FRUIT SALAD

Bottom layer:
1 box lemon jello
1 box orange jello
2 cups hot water
3 diced bananas
10 marshmellows, dice
1 1/2 cups cold water
1/4 cup lemon juice
sm. can crush pineapple (well drained)

Mix in usual manner. (Let jello cool before putting the bananas in) Let set until firm.

Top layer:
2 Tbsp. flour
1/2 cup sugar
1 egg, beaten
2 Tbsp. butter
1 c. whipping cream (1 box)
1 c. pineapple juice

Mix together and cook until thick, add butter and cool. Fold in whipped cream and spread over firm jello. Sprinkle top with 1/2 cup of grated cheese or leave plain. Yummy either way.

Mrs. Bents

FROZEN SALAD

2 small oranges
1 tall can pineapple chunks or tidbits, drained
Marachino cherries
1/2 cup salad dressing
2 bananas
1 pkg. Lucky Whip or 1/2 pint whipped cream

Freeze overnight in 15 cup cake holders.

B. Wigg

FROZEN FRUIT SALAD

1 lb. can whole cranberry sauce
1 medium size can crushed pineapple, drained
1 cup sour cream

Mix together and freeze in a pyrex dish. Cut into squares.

Ray King

FROZEN SALAD

Two 3 oz. pkg of Phil
cream cheese
1 c. whipped cream
1/4 c. Maple syrup
1/2 tsp. mapleine

Mix together and add:

2/3 c. diced bananas
1 c. quartered dates
2/3 c. diced pineapple
1/2 c. chopped pecans

Freeze in an 8 x 8 pan.

FROZEN FRUIT CUPS

Bring to boil:
2 cups sugar
1 cup water
Combine: (with syrup)
1 pkg. frozen strawberries or raspberries
1 no. 2 1/2 can apricots, drained and cut up
4 bananas, diced

Put in double paper cups or souffle cups in cup cake pans. Freeze firm. Can transfer to plastic bags. May be served as a breakfast fruit, frozen salad on greens, or dessert cup.

Aurand

FIVE CUP SALAD

1 c. pineapple, diced
1 c. coconut
1 c. apples, diced
1 c. miniature marshmellows
1 c. madarin oranges
(Can use fruit cocktail or grapes too)

Mix together with 1 cup sour cream and chill.

CRANBERRY SALAD MOLD

2 cans jellied cranberry sauce (cont.)

CRANBERRY SALAD MOLD

2 envelopes gelatine
1/2 cup cold water
1/2 tsp. salt
2/3 cup chopped walnuts
2/3 cup diced apples
1/2 cup chopped celery

Crush sauce with fork. Put gelatine in water and let stand 2 minutes.(Do this in small flat bowl) Place dish in pan of boiling water after gelatine is absorbed. Let stand until dissolved. Stir a bit. Add gelatine to cranberry sauce and stir until smooth. Place in refrigerator for 1 or 2 hours or until partially jelled. Add remaining ingredients and pour into mold. Chill until firm. Unmold when ready and pass mayonnaise when serving. Add a little red wine vinegar to mayonnaise if you want it more tart.

CRANBERRY SALAD

1 envelope knox gelatin
1/2 cup sugar
1 orange, ground
1 pkg. cherry jello
1 can whole cranberry sauce
nuts, celery optional

Dissolve gelatin in 1/2 cup water, jello in 1 cup boiling water; combine, and add sugar, cranberries, oranges. Mix thoroughly. Jell in refrigerator.

Anita Bhala

SALAD

1 can pear halves
marshmellows
marchino cherries
cloves
head of lettuce

Take a pear halve and lay it bottom down. (the cut out part on bottom) Put a marshmellow for a tail. Cut one for ears in half. Cloves (con for eyes. Cut the inside out of the cherries for the nose. Peter Rabbit Salad!

FRUIT SALAD

1 can of apricot pie filling
1 cup of little marshmellows
3 bananas, sliced
1 big can of Mandarin oranges
2 cans of pineapple tidbits
Drain juice. Combine and serve cold.

FRUIT COCKTAIL SALAD

1 can fruit cocktail, drained
2 or 3 medium cut-up bananas
10 or 12 cut-up big marshmellows
1 small can pineapple chucks, drained
marschino cherries, drained
1 package Lucky Whip, whipped

Mix together drained fruits and marshmellows. Stir in the whipped Lucky Whip and chill, cover for about 1 hour. Serves 8 to 10.

Lime Gelatin Salad

two 3 oz. pkg. Cream Cheese
one 3 oz. pkg. lime jello
1 cup boiling water
1 small can crushed pineapple
1 pkg. Dream Whip, whipped
1 Tbsp. mayonaise
1/2 cup chopped pecans (optional)

(cont.)

LIME GELATIN SALAD (cont.)

Mix Cream Cheese and jello, add the boiling water. Mix well. Add pineapple and cool. Mix in whipped cream, mayonaise, and nuts. Chill until firm, about 3 hours.

Karen Kirchoff

MOLDED YELLOW SALAD

1 pkg. lemon gelatin
1 1/2 c. liquid
1 pkg. cream cheese
1/2 pint whipping cream
1/2 cup celery, chopped
1 pimiento, chopped
1/2 cup nuts
1/2 c. pineapple, crushed

Fix gelatin according to package directions except using 1 1/2 cup liquid. Beat cream cheese and whipping cream. When gelatin is partially set, fold into mixture of cheese and cream. Fold in celery, pimiento, nuts, and pineapple. Chill.

Pinkerton

TWO-LAYER MOLDED SALAD

Bottom layer:
1/2 c. boiling water
1 pkg. lime gelatin
1 pkg. cream cheese
1 sm. can pineapple, crus
1 cup sour cream

Dissolve gelatin in boiling water. Beat cream cheese until smooth. Add cheese, pineapple, sour cream to gelatin when partially set.

Top layer:
1 pkg. red raspberry gelatin
1/2 cup boiling water
1 can blueberries

Dissolve gelatin in boiling water. Add blueberries and chill. Place on top of first mixture after the first is completely set.

MANDARIN ORANGE SHERBERT SALAD

1 large orange jello	1 pint orange sherbert
1 can mandarin branges	2 bananas, sliced
1 cup whipped cream	

Dissolve jello in 2 cup boiling water. Add sherbert that has been removed from freezer for 5 to 10 minutes and stir til disolved. Chill til partly set. Add whipped cream. Add fruit and mix. Let set til firm.

Mrs. Kenneth Shafer

ORANGE SHERBERT SALAD

2 pkg. orange jello	2 cup hot water
1 pint orange sherbert	

Add: one no. 2 can and juice of crushed pineapple
1 can mandarin oranges, drained

Let start to thicken then. Add 1/2 pint whipping cream, whipped and fold in.

B. Wigg

7 UP SALAD

Add 2 cups boiling water to a large lemon jello or 2 small packages in 9 x 13 pan. Add 2 cups 7 up and set partially. Add:
1 2oz. can crushed pineapple, drained
1 cup small marshmellows
2 small bananas

Topping:
Mix:
1/2 cup sugar
2 Tbsp. flour
Stir in juice from pineapple and slightly beaten
(cont.)

7 UP SALAD (cont.)

egg. Cook over low heat until thick. Cool and add 2 Tbsp. butter. Fold in 1 cup whipped cream and spread 1/4 cup shredded cheese over top. Sprinkle with parmeson cheese.

Steve Bultena

7 UP SALAD

1 can applesauce (16 1/2 oz.)
1 package lemon or orange gelatin
1 can mandarin oranges
1 small bottle of 7 up (6 oz.)

Heat applesauce to boiling. Add package of gelatin and stir until dissolved. Pour in chilled 7 up. Stir until mixed. Add oranges. Chill in refrigerator until gelatin is set.

Mrs. Bents

FRENCH DRESSING

1 pt. catsup
1 cup vinegar
1/2 c. grated onion
2 tsp. salt
3 tsp. prepared musturd
1 pt. oil
2 cup sugar
1 Tbsp. paprika
2 tsp. celery seed

Paige Cox

"JAZZED FRENCH DRESSING"

2 Tbsp. confestioners sugar
1/2 tsp. mustard
1/2 tsp. paprika
1/2 tsp. Worchestershire sauce
1 clove garlic
dash Tabasco sauce
salt
3 Tbsp. vinegar
3 Tbsp. catsup
1/2 cup and 1 Tbsp. oil

Combine sugar and seasonings. Alternately add vinegar, catsup, mayonaise, and oil. Use a mixer or blender to thoroughly blend ingredients. Store in a covered jar in the refrigerator. Makes about 1 cup.

Pinkerton

DELICIOUS FRENCH DRESSING

1 clove garlic, grated
1/3 c. tarragon vinegar
2/3 c. tomato catsup
1 pint salad oil
1/2 cup sugar
1 small onion, grated
1 tsp. salt

Place all ingredients in small mixer bowl. Turn on control dial to 4 and beat until thick.

Helen Brown

*** DRESSINGS ***

ANY DAY DRESSING

Brown 1 medium chopped onion in 4 Tbsp. oleo. Add 8 or 10 slices of cubed dried bread, 1/4 tsp. salt, 1/4 tsp. pepper, and 1/2 tsp. sage, and 1/2 cup chopped celery. Add 1 can chicken rice soup and 3/4 can of water. Mix well. Pour into greased casserole and bake 1 hour at 350°.

Jane Simon

BARBEQUE DRESSING

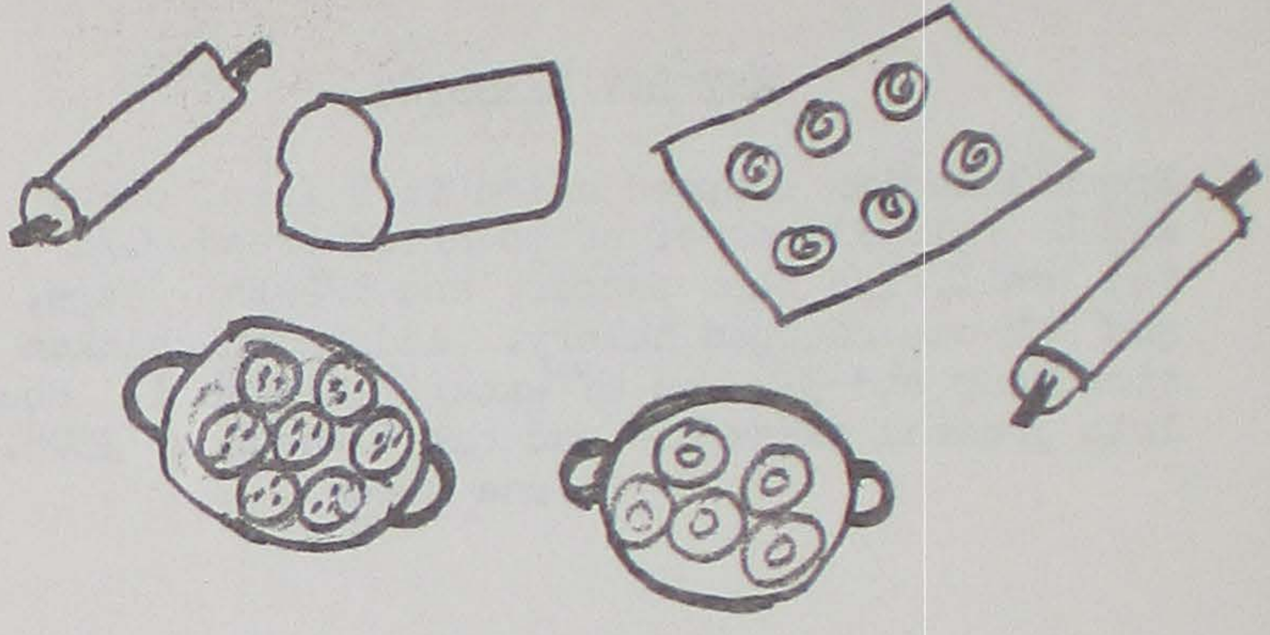
1/2 c. mayonaise or salad dressing
1/4 cup bottled barbeque sauce
2 Tbsp. chopped onion
1 Tbsp. lemon juice
1/2 salt-1/4 tsp. pepper

Mix all ingredients and chill.

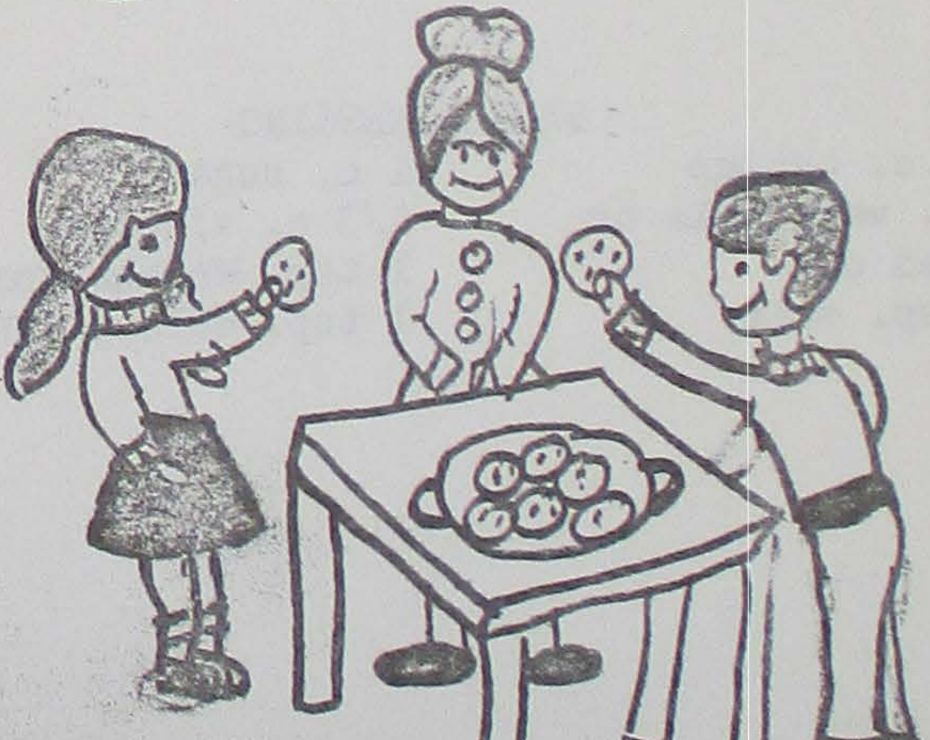
Lisa F.

SALAD DRESSING

1/2 c. catsup
1 c. vegetable or salad oil
1 tsp. salt
1 c. sugar
1/3 c. vinegar
1 tsp. Worchestershire sauce
1 tsp. celery seed



BREADS



by
Cathy Booth

*** BREADS ***

APPLESAUCE BREAD

1 1/4 c. applesauce
1/2 c. cooking oil
3 Tbsp. milk
1 tsp. baking soda
1/4 tsp. salt
1/4 c. pecans, chopped
1/2 tsp. cinnamon
1 c. sugar
2 eggs
2 c. sifted flour
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 c. brown sugar

In mixing bowl, thoroughly combine applesauce, sugar, oil, eggs, and milk. Sift together flour, soda, baking powder, cinnamon, salt, and nutmeg. Stir into applesauce mixture; beat well. Turn into well-greased 9 x 5 x 3 inch loaf pan. Combine the 1/4 cup pecans, brown sugar, and cinnamon; sprinkle over batter. Bake in moderate oven (350°) for 1 hour or till done. Remove from pan; cool on rack.

Molly W. Lewis

ALMOND ANISE BREAD

Grease and flour 9 x 5 x 3 loaf pan. Set oven for 300 degrees. Toast 2/3 cup chopped almonds.

Sift: 2 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Cream 1/2 c. margarine with 1 cup sugar. Add 1 tsp. anise seed and 1/4 tsp. almond extract. Add 5 eggs, one at a time. Beat well. Blend in dry ingredients. Stir in almonds. Bake 60 to 65 minutes. Cool before slicing.

Anita Beal

CRANBERRY-NUT LOAF

2 c. sifted flour
1/2 tsp. soda
1 1/2 tsp. baking powder
1 egg

(cont.)

CRANBERRY LOAF (cont.)

1/4 c. shortening
one 1" x 2" piece of orange rind
1/2 c. nuts
1 t. salt
1 c. sugar
3/4 c. orange juice
1 c. cranberries

Heat oven to 350 degrees. Grease loaf pan, sift flour, baking powder, and baking soda in bowl and set aside. Put egg, salt, shortening, orange rind, sugar, and orange juice into blender container. Cover and process until rind is grated fine. Add nuts and cranberries and process only until blended. Spoon into prepared pan. Bake 50 to 60 minutes or until cake tester inserted comes out clean.

Helen Brown

BANANA BREAD

1/2 c. butter
1 c. sugar
2 eggs
3 mashed banana's
2 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. chopped nuts

Mix butter, eggs, and sugar in large bowl. Beat well. Add mashed banana's and 1/2 cup flour. Beat well. Add remaining ingredients and blend well with spoon. Bake in greased 5 x 9 x 3 pan. Cook in oven at 350 degrees for 1 hour.

Mrs. Richard Niederjohn

NUT BREAD

Preheat oven to 350 degrees. Grease and flour a loaf pan 9 x 5 x 3 inches. Measure into large mixer bowl:

2 1/2 c. flour
1 c. sugar
3 1/2 tsp. baking powder

(cont.)

NUT BREAD (cont.)

1 tsp. salt
1 1/4 c. milk
1 c. chopped nuts
3 Tbsp. salad oil
1 egg

Beat on medium speed 30 seconds. Pour into prepared pan. Bake 55 to 65 minutes. Use the toothpick test. Cool, slice with bread knife.

Chris Diekman

BANANA, DATE, NUT BREAD

Mix in order given:
3 c. sugar
4 eggs
1 1/2 tsp. salt
2 c. mashed bananas
1 c. chopped nuts
1 c. margarine (2 sticks)
2 tsp. soda
1 c. buttermilk
1 c. chopped dates
4 c. unsifted flour

Pour into 3 pans, 9 x 5 x 3 or 6 small ones. Bake 60 minutes in 350 degrees.

Mrs. Dale Brentnall

NUT LOAF

Sift together in a large bowl:
1 1/2 c. sifted flour
1 tsp. baking powder
1 1/2 c. sugar
1 tsp. salt

Add to above:
2 lb. dates, cut
1 lb. Brazil nuts
2 lb. English walnuts
Drained marachino cherries

Stir to coat nuts and fruit with flour mixture. Beat, 5 large eggs and 1 tsp. vanilla. Mix into flour nut mixture. Work with hands. Bake 325°. for 1 hour.

Helen Brown

PUMPKIN BREAD

3 1/3 c. sifted flour
1 1/2 tsp. salt
1 tsp. cinnamon
1 c. oil
2/3 c. water
2 tsp. soda
1/2 tsp. nutmeg
3 c. sugar
4 eggs
2 c. pumpkin

Sift together dry ingredients. Make a well and add all the remaining ingredients mix until smooth. Pour batter into 3 loaf pans, greased and floured. Bake and cool slightly before removing from pan. Store in refrigerator or freezer.

Mrs. Bents

PUMPKIN BREAD

3 1/3 c. sifted flour
2 tsp. soda
1 1/2 tsp. salt
3 tsp. cinnamon
3 tsp. nutmeg
1/2 tsp. ginger
3 c. sugar
1 c. salad oil
4 eggs
2/3 c. warm water
2 c. pumpkin
2 c. raisins (optional)
1 c. walnut meats, chopped

Grease and flour 2 loaf tins. Dissolve sugar in liquid. Sift dry ingredients together. Blend liquids into dry ingredients. Mix well. Add raisins and nut meats. Bake 350 degrees for 1 hour.

Mrs. Pinkerton

OLD FASHIONED HERB BREAD

1 c. warm water
1 1/2 tsp. salt
1 tsp. shortening
3/4 tsp. dill weed
1 pkg. active dry yeast
2 tsp. sugar
1 tsp. margoram leaves
3/4 tsp. thyme leaves
1/2 tsp. Rosemary leaves poppy seeds
3 c. sifted all-purpose flour

(cont.)

HERB BREAD (cont.)

Pour water in bowl. Sprinkle yeast on top. Stir until dissolved. Add salt sugar, shortening, herbs, and stir. Add flour to make a soft dough. Turn out on lightly floured board and knead until smooth and elastic. (5 to 7 min.) Put in a greased bowl. Turn to bring greased side up. Cover and set in warm place and allow to rise and double in bulk. (about 1 1/2 hours) Shape dough into a roll 18 inches long. Place on greased baking sheets. With a sharp knife make 1/2 inch deep slashes in top of loaf. (about 1 1/2 in. apart) Brush with water. Sit in warm place and allow to rise to double in bulk. (about 1 hour) Brush again with water. Bake in 425 degree oven for 15 minutes. Brush a third time with water and sprinkle poppy seeds on top. Bake 15 minutes longer. Makes 1 loaf.

ONION-CHEESE SUPPER BREAD

1/2 c. chopped onion   1 beaten egg
1/2 c. milk   1 1/2 c. pkg. biscuit mix
1 c. shredded sharp American cheese
2 Tbsp. snipped parsley 2 Tbsp. melted butter

Cook onion in small amount hot fat till tender but not brown. Combine egg and milk; add to biscuit mix. Stir only till mix is just moistened. Add onion, half the cheese and parsley. Spread dough in greased 8 x 1 1/2 inch round cake pan. Sprinkle with remaining cheese. Drizzle melted butter over. Bake at 400° for 20 min. or till toothpick comes out clean. Makes 6 to 8 servings.

GINGERBREAD

1 1/4 c. packed brown sugar   1 tsp. vinegar
2 c. sifted flour   (cont.)

GINGERBREAD (cont.)

3/4 tsp. salt
1/2 c. shortening
2 eggs
1 c. milk
1 tsp. baking soda
3/4 tsp. cinnamon
1 1/2 tsp. ginger
1/2 tsp. nutmeg

Cream sugar, salt and shortening thoroughly in a large mixing bowl. Beat eggs into creamed mixture, one at a time, until light and fluffy. Combine milk and vinegar. Sift together flour, soda and spices. Add parts of dry and liquid ingredients alternately to creamed mixture, blend well after each addition. Turn into greased 8" square pan. Bake in moderate oven (350°) for one hour or until cake tester comes out clean. Turn gingerbread out on cooling rack. Yields about 6 to 8 servings.

Mrs. Pinkerton

APPLE MUFFINS

2 c. sifted flour
1/2 tsp. salt
3 tsp. baking powder
1/4 c. sugar
1 tsp. cinnamon
1 tsp. nutmeg
1/4 c. shortening
2/3 c. peeled chopped apples
1 egg, beaten
1 c. milk

Grease the bottom of each muffin cup. Sift the flour, salt, baking powder, sugar, and spices together. Cut in the shortening until the mixture resembles cornmeal. Add the apples. Combine the egg and milk in a separate bowl. Make a well in the flour-apple mixture and add all of the liquid ingredients at once. Mix with chopping motions until the dry ingredients are just dampened. Fill the cups of the greased muffin pans 2/3 full. Bake at 425 degrees for about 15 minutes or until muffin springs back when lightly touched. Makes 12 medium muffins.

Mrs. Pinkerton

BLUEBERRIE MUFFINS

1 3/4 c. sift flour
1/2 tsp. salt
2 1/2 tsp. baking powder
1/2 c. sugar
1/2 c. milk
1 egg, beaten
1/4 shortening
1 c. blueberries
(fresh-canned-frozen)

Grease the bottom of each muffin cup. Wash the fresh berries or drain canned berries. Sift the flour, salt, baking powder, and sugar together. Cut in the shortening until the mixture resembles coarse cornmeal. Combine the egg and milk. Make a well in the dry ingredients and add the liquid ingredients and mix until the dry ingredients are dampened. Stir in the drained blueberries. Fill each muffin cup 2/3 full. Bake at 425 degrees for about 15 minutes or until the muffin springs back when lightly touched.

Mrs. Bents

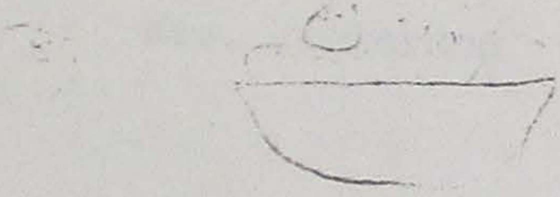
NO KNEAD HOT CROSS BUNS

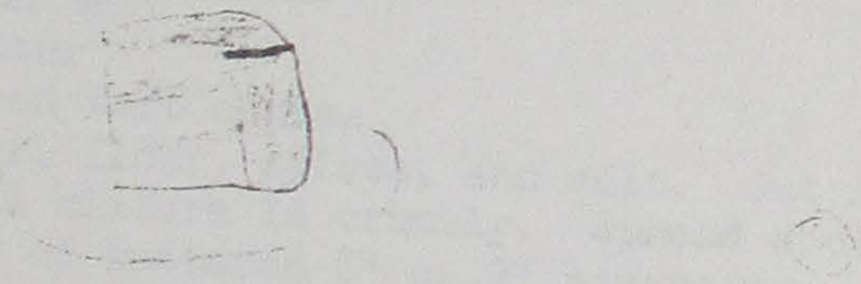
1 c. milk, scalded
1/4 c. oleo
1/4 c. sugar
1 tsp. salt
3/4- 1 c. currants or raisins
1 pkg. dry yeast, dissolved in
1/4 c. warm water
2 1/2 - 3 c. sift flour
rind of 1 lemon

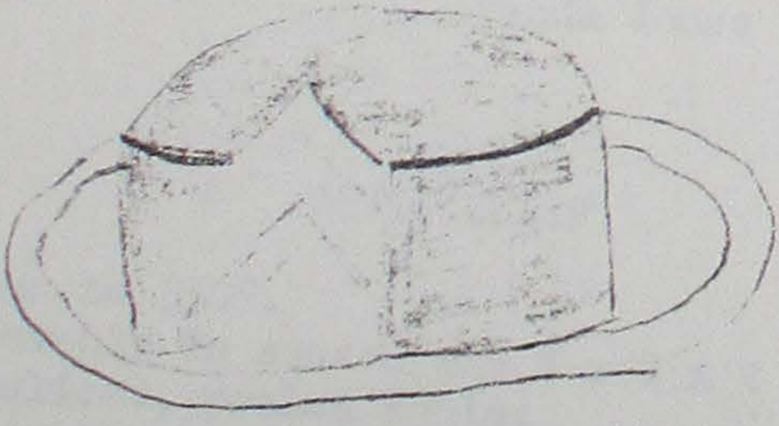
Add oleo, sugar, and salt immediately to the scalded milk and cool. Add dissolved yeast, 2 1/2 c. flour, lemon rind, and currants or raisins to the cooled mixture. Add just enough more flour so that you can form 12 buns without dough being too sticky. No kneading is required. Place buns on greased 11 x 7 pan, cover and allow to rise. Bake at 375° for 20 min. When cooled use a powdered sugar frosting to make crossed on buns.

Steve Bultena

Desserts







6th

By Ann Munati

*** DESSERTS ***

MOCK WHIPPED CREAM

1 egg white	juice of 1 lemon
1/3 cup sugar	1 large ripe banana

Beat egg white until foamy, gradually add sugar and lemon juice. Continue beating until stiff. Slice banana and add to egg white mixture. Beat until stiff and well blended mixture stands in peaks. Serve on hot gingerbread. Yield: 4 - 6 servings.

Mrs. Pinkerton

APPLE CRISP

1 c. brown sugar, packed
1/2 cup flour
1/2 teaspoon each nutmeg and cinnamon
1/4 teaspoon salt
1/4 cup butter
5 cups sliced tart apples

Mix sugar, flour, spices, and salt. Cut in butter until mixture is crumbly. Spread apples over bottom of buttered 8" or 9" square pan sprinkle crumbly mixture over fruit pat lightly with fingers. Bake uncovered at 350° for 40 minutes or until apples are tender.

Brenda Jones

APPLE CRISP

Heat oven to 350°.
Spread evenly in square pan 8 x 8 x 2 inches
4 cups sliced, peeled apples
Sprinkle with: 1/4 cup water
3/4 cup flour
1/2 teaspoon salt

(cont.)

APPLE CRISP (cont.)

With pastry blender, mix until crumbly
1 cup sugar
3/4 cup flour
1/3 cup soft oleo or butter
Spread crumb mixture over apples. Bake uncovered 40 to 60 minutes. Serve with milk, cream, or ice cream.

Susan Westerlund

DANISH RHUBARB

1/2 lb. rhubarb cut in 1/2 inch lengths (@ 2 c.) Combine with 3/4 cup sugar, add water to cover. Bring to boil. Simmer till tender. Mix 1 Tbsp. cornstarch and 1 1/4 Tbsp. water. Stir. Cook till sauce is thickened and clear. Mixture will be thin. Stir in 1/4 teaspoon vanilla. Chill. Delicious as a dessert or as a dressing for fruit salad.

Anita Beal

GRAPES FOR DESSERT

Use seedless grapes. Mix 1 cup sour cream, 1/2 cup sugar, and 1/3 of a small bottle of vanilla. Stir into grapes. Chill.

Anita Beal

EASY APPLE TURNOVERS

Take six ripe red juicy apples. Wash under cool water and pat dry with a soft cloth. You may shine them to bring out the waxy gloss. Place them in a neat row along the drainboard. Wait 15 min. Turn.

LEMON DELIGHT

1 package 3 ounces lemon jello
1 1/4 cup hot water
1/8 teaspoon salt
3/4 cup sugar
4 tablespoon lemon juice
1 can pet milk (large size) Have it very cold.
2 1/2 cups vanilla wafer crumbs

Dissolve jello in hot water. Add salt and sugar, lemon juice and let cool in refrigerator until it starts to congeal. Whip milk until stiff and then whip the jello into the milk. Put vanilla wafer crumbs in a 9 x 13 pan. Spread and make a thin layer over bottom. Add jello mixture. Save a small amount of crumbs to sprinkle over top. Put in the refrigerator to cool. Use whipping cream for topping, garnish with red cherry, nut meat, or colored candy.

Ruth Furman

CHOCOLATE DESSERT

Scald 1/2 cup milk in top of double boiler. Add 30 marshmallows. Stir until melted. Cool. Fold in 1 cup whipped cream and 1 large 25¢ chocolate almond Hershey bar, grated. Add 1 teaspoon vanilla. Put Hydrox cooky crumbs or graham cracker crumbs in bottom of 9 x 9 pan. Add filling. Sprinkle on more crumbs. Serves 8.

Meri and Patty Pietz

CHOCOLATE DESSERT

1 pkg. Delux chocolate covered graham crackers
2 pkg. chocolate pudding

(cont.)

CHOCOLATE DESSERT (cont.)

2 pkg. Dream Whip

Crush the graham crackers and put in 9 x 13 pan saving out 2/3 cup for top. Make pudding as directed on package and cool. Pour over crumbs. Make Dream Whip as directed and put on top of pudding. Put the 2/3 cup on top and put in the refrigerator.

Brenda Jones

WHIPPED CREAM DESSERT

1/2 c. whipping cream
1/2 c. mandarin orange
1 can (8 oz.) fruit cocktail
2 tsp. powdered sugar

Put whipping cream into bowl and beat with egg beater. Open canned fruit cocktail and use strainer to drain liquid. Add fruit cocktail, orange sections and sugar to whipped cream. Blend all ingredients. Put in bowl and into the refrigerator to chill.

Diane Studer

FROZEN CHOCOLATE DESSERT

2 c. powder sugar (3 c.)
1/2 cup butter
1/2 chopped nuts
3 egg whites, beat til stiff (4 egg whites)
3 Tbsp. melted butter
2 Tbsp. brown sugar
2 sq. chocolate (3 sq.)
1 tsp. vanilla (1 1/2 tsp.)
3 egg yolks (4 egg yolks), beaten
1 reg. size box Vanilla wafers, rolled to crumbs
1/2 tsp. cinnamon
1 qt. vanilla ice cream (1/2 gal.)

Cream powdered sugar, butter, and melted chocolate. Add vanilla and nuts. Add egg yolks and fold in egg whites. Mix vanilla wafer crumbs, butter, brown sugar, and cinnamon together.

(cont.)

FROZEN CHOCOLATE DESSERT (cont.)

Reserve 1/2 cup and press remainder in bottom of 9 x 12 pan. Spread chocolate mixture on top and chill. Cut slices of ice cream and spread on top of chocolate mixture. Sprinkle remaining crumbs on top. Freeze. Serves 12 to 15. May be made months ahead of time if you wish.

Mrs. Bents

CHOCOLATE COOKIE DESSERT

1 lb. oreo cookies	1/2 cup margarine
4 10¢ butterfinger bar	1/2 gallon vanilla ice cream, softened

Crush cookies and candy bars. Add melted margarine. Put half of crumb mixture in 9 x 12 pan. Put softened ice cream on top of crumbs. Pat remaining half of crumb mixture over ice cream. Freeze. Keeps for several days.

COFFEE TOFFEE TORTE

1 pkg. angel cake mix	1 pkg. chocolate pudding
1-1 1/2 Tbsp. instant coffee	1 c. whipping cream, whipped
	2 3/4 oz. chocolate-coated English toffee bars, chilled and crushed

Prepare angel cake mix and bake in 10 inch tube pan according to package directions. Invert and cool thoroughly. In sauce pan, mix pudding following the directions on the package but using only 1 1/3 c. milk. Cool. Beat until mixture is smooth. Fold in 1/2 of the whipped cream. Split cake in 1/2. Use 1/2 to spread between layers. For frosting,

(cont.)

COFFEE TOFFEE TORTE (cont.)

fold remaining whipped cream into remaining pudding mixture and frost top and sides of cake. Sprinkle with crushed toffee bars. Chill till serving time.

MERINGUE TORTE

1 c. butter
1 1/2 c. sugar
2 Tbsp. milk
3/4 tsp. salt
1/2 tsp. baking powder
2 c. flour
1 c. raspberry perserves
1 1/3 c. coconut
2 c. cour cream

Cream butter. Add 1/2 c. sugar. Cream. Blend in yolks, milk, 1 tsp. vanilla, 1/2 tsp salt, baking powder. Beat well. Stir in flour. Spread in 3 9" round pans, greased on bottoms. Spread 1/3 c. preserves on each layer to 1" of edge. Beat whites and 1/4 tsp. salt until slight mounds form. Gradually beat in 1 c. sugar. Beat till stiff peaks form. Fold in coconut and 1 tsp. vanilla. Spread over preserves. Bake 30-35 min. and 350° till golden brown. Cool 15 min. Remove from pans. Cool completely. Spread sour cream between layers. Chill.

Anita Beal

SCHAUM TORTE

6 egg whites
1 tsp. vanilla
1/4 tsp. salt
1 1/2 c. whipping cream whipped
2 tsp. lemon juice
1/2 tsp. cream of tarter
2 c. sugar
1 pt. fresh strawberries, sliced and lightly sweetened

Have egg whites at room temperature. Add lemon

(cont.)

SCHAUM TORTE (cont.)

juice, vanilla, cream of tarter, and salt. Beat till frothy. Gradually add sugar, a small amount at a time. Beat till very stiff peaks form and sugar is dissolved. Lightly butter a 9" form pan. Spoon in meringue, spread evenly. Bake in very slow (275°) oven for 2 hours. Cool. Carefully remove from pan. Slice or break off top crust and set aside. Spread about 1/3 of whipped cream over bottom layer of torte. Top with 1/2 the berries. Replace top crust; cover with remaining whipped cream and berries cut in wedges. Serves 8 to 10.

MOMMIES HOMEMADE ICE CREAM

5 eggs (room temp.) (5 small to med. or 4 large)
2 cups sugar

Beat until light in color. Add 1/4 tsp. rum or brandy flavoring.

6 cups half and half
1 cup whipping cream
1 cup milk

Add slowly.

3 large Tbsp. vanilla
dash of salt

Stir in mixing well. Turn into freezer can and freeze...(ice cream maker)

Anita Bhala

CHERRY AND CREAM PIE

one 3 oz. pkg. cherry gelatin
one 22 oz. can cherry filling
3/4 c. boiling water
1 pt. vanilla ice cream
one 10 inch graham cracker crust
whipped dessert topping, thawed

Combine gelatin and boiling water. Stir until dissolved. Add ice cream by spoonfulls, stirring till melted. Set aside 5 ot 6 cherries from pie filling. Blend remaining into ice cream mixture. Pour into crumb crust. Chill till it is firm. To serve, top with whipped dessert topping and the reserved cherries.

Peter Banitt

FROZEN PUMPKIN PIE

9" baked shell
Combine: (with beater)

1 c. pumpkin
1/2 tsp. salt
1/2 tsp. ginger
1/2 c. brown sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg

Add 1 quart vanilla ice cream, slightly soft with a spoon. Pour into shell. Freeze. Garnish with nut halves and whipped cream.

Anita Beal

FRESH STRAWBERRY PIE

1 c. sugar
4 Tbsp. cornstarch
1 (7 oz.) bottle 7-up
fresh strawberries
red food coloring

Cook till thick. Cool. Pour over strawberries. Crust: 1 c. flour, 2 Tbsp. sugar, 1 stick oleo, melted in pie pan, and add flour and sugar, pat down and bake till brown. Add strawberry filling and whipped cream. Sherry Terrones

*** PIES ***

PECAN PIE

3 egg whites beaten stiff
Beat in 1 cup sugat and 1/2 tsp. baking powder. Add 14 Ritz crackers crumbled. Fold in 2/3 c. broken nut meats (pecans) Add 1/2 tsp. vanilla. Butter 9" pie plate well. Bake 325° for 30 min. Cool. Fill with whipped cream (1/2 pint) Shave chocolate on top.

Graceann Feher

APPLE BETTY PIE

Mound up in buttered 10" pie plate 4 cup pared sliced apples. Sprinkle with 1/4 c. orange juice.
Combine the following:
- 1 c. sugar
- 3/4 c. flour
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- dash of salt

Cut in 1/2 c. oleo until crumbly and scatter over apples. Bake at 375° for 45 minutes.

Paul Herriott

LEMON CHEESE PIE

1 package (8 oz.) cream cheese
Whip till fluffy. Add 2 eggs, 1 at a time. Beat well. Add 1/2 cup sugar and 2 Tbsp. lemon juice. Turn into baked 8" pie shell. Bake 15 to 20 min. at 350°. Cool and chill.
Topping:
Whip 1/2 cup cream with 2 Tbsp. confectioners sugar and1 tsp. vanilla. Serve with pie.

Mrs. Beal

STRAWBERRY DESSERT

Vanilla wafer crust;
2 cups fine wafer crumbs (1 small box) Save 2
Tbsp. for topping.
Combine: remaining crumbs
1/2 cup butter
1/2 cup sugar
Press into 9 x 12 pan and chill till firm. (45 min.)
Filling:
Cream 3/4 c. butter and gradually add 3 eggs and
2 cups powdered sugar and beat till fluffy. Spread
on top of crust. Chill while preparing topping.
Topping:
Prepare 2 cups whipped cream and fold 2 cups of
drained strawberries into whipped cream. (3 pkg.
of frozen berries) Spread over filling mixture
and sprinkle top with crumbs. Chill overnite or
6 to 8 hours.

Mrs. Kenneth Shafer

FRESH STRAWBERRY PIE

1 1/2 qt. strawberries	1 (3 oz.) pkg. cream cheese
2/3 c. water	whipped cream
1 cup sugar	1 baked pastry shell
1/3 cup water	

Reserve about a half cup of the choice berries for garnish. Use 1 cup of the berries with 2/3 c. of water. Simmer together about 3 minutes. Blend together sugar, cornstarch, and 1/3 cup water. Add to boiling mixture and boil 1 minute. Cool. Spread softened cream cheese over baked crust. Then put remaining berries, stem end down, on top of cheese. Pour cooked mixture over berries. Refrigerate until firm. Top with whipped cream and trim with extra berries.

Mrs. Pinkerton

8" CHOCOLATE CREAM PIE

1 c. sugar
1/2 tsp. salt
2 egg yolks, beaten
1 tsp. vanilla
2 Tbsp. cornstarch
2 c. milk
2 tsp. butter
1/3 c. cocoa

Mix sugar, cocoa, cornstarch, and salt in a saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil 1 minute. Remove from heat, and gradually stir at least half of hot mixture in saucepan. Boil 1 minute more, stirring constantly. Remove from heat. Blend in butter and vanilla. Pour immediately into baked pie shell. Finish with pie meringue.

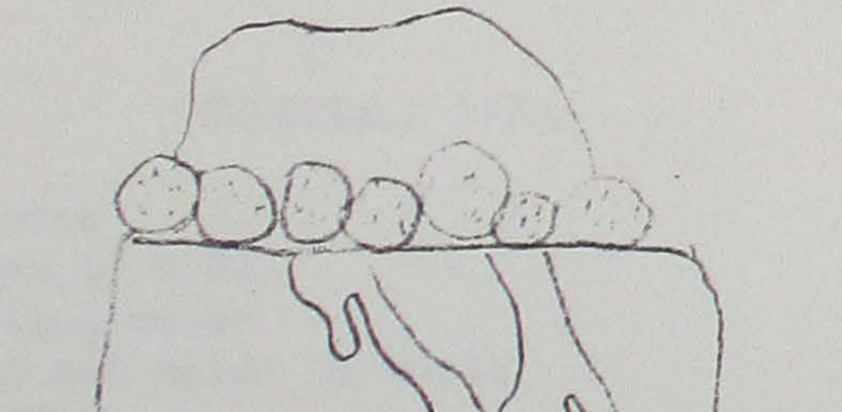
Rene Reed

JAMES' DELIGHT

Line pie plate on bottom and sides with vanilla wafer cookies. Soften 1/2 gallon vanilla ice cream. Spread a thick layer over cookies. Finely crush 8 Heath candy bars (10¢) Place half the crumbs on ice cream. Add top layer of ice cream and then rest of crumbs. Freeze.

Diane
Studer

Cakes
n
d
Frosting



*** CAKES ***

CHOCOLATE CAKE

Put in a pan: 1/2 cup water and 1/4 cup of margarine. Heat on stove until the margarine melts. Then add: 4 to 5 tablespoons cocoa and 1 cup sugar. Add to that: 1 cup flour, 1/2 tsp. soda, and 1/4 tsp. baking powder. To that add 1/3 cup of sour milk. Bake in 8" square pan, greased, at 375 degrees for around 15 minutes.

Mrs. W. Ripp

CHOCOLATE CAKE

2 c. sugar
1/2 c. margarine
2 eggs
4 Tbsp. cocoa
1/2 c. sour cream
2 c. flour
1 tsp. vanilla
1 tsp. baking soda
1 c. water

Mix dry ingredients. Add water, eggs, margarine, and blend. Add sour cream and beat till smooth. Grease and flour cake pan (13 x 9 x 2) Bake till done at 350 degrees for usually 25 minutes.

CHOCOLATE CAKE

1/2 cup cocoa
2 teaspoons of soda
1 cup boiling water

Mix and set aside to cool.

1/2 cup Crisco
2 cups sugar
2 eggs
1 teaspoon vanilla
1 cup sour cream
3 cups flour
1 teaspoon salt

Mix together well. Then stir in the first mixture and bake at 350 degrees for 25 to 30 minutes.

CHOCOLATE CAKE

1 1/2 c. sugar
1 tsp. soda
1/2 c. shortening
1 c. water
2 c. flour
1 capfull vanilla
1/2 c. cocoa
2 eggs

Mix all the ingredients together in a large bowl. Beat at medium speed untill smooth. Bake at 350 degrees for 35 minutes.

Jeff Berhow

NO-EGG CHOCOLATE CAKE

3 c. flour
2 c. sugar
6 Tbsp. cocoa
2 tsp. soda
1 tsp. salt
3/4 c. oil
2 Tbsp. vinegar
2 tsp. vanilla
2 c. cold water

Sift dry ingredients together into large bowl and mix. Add oil, vinegar, and water. Beat well. Pour into 9 x 13 pan or round layer cake pans. Bake at 350 degrees for 35 minutes or till cake springs back if touched lightly in center.

Paige Cox

CHOCOLATE SHEET CAKE

Put in bowl: 2 cups flour and 2 cup sugar. Boil in a pan: 1 stick oleo, 1/2 cup oil, 4 Tbsp. cocoa, 1 cup water. Pour into sugar and flour and mix in mixer. Add: 2 eggs, 1/2 cup buttermilk, 1 tsp. soda, vanilla. Mix and pour in ungreased jelly roll pan. Bake at 400° for 20 minutes.

Mrs. Wigg

GERMAN'S POUND CAKE

One 4 oz. bar Germans sweet chocolate
2 3/4 cups sifted cake flour
1 3/4 cups sugar
1 teaspoon salt
3/4 teaspoon cream of tartar
1/2 teaspoon soda
1/4 teaspoon cinnamon
1 cup softened butter or margarine
3/4 cup milk
1 teaspoon vanilla
3 whole eggs
1 egg yolk

Melt chocolate over hot water. Cool. Sift togerher dry ingredients. Stir softened butter and add dry ingredients, milk, and vanilla. Mix to dampen flour. Beat 2 minutes at medium speed. Add eggs, yolk, and chocolate. Beat 1 minute longer. Grease and flour the tube and sides of 10 inch tube pan. Line bottom with wax paper. Pour batter into pan. Bake in moderate oven(350°) about 65 minutes. Cool in pan for 15 minutes. Remove and cool completely, then glaze with German's glaze.

SPICED CHOCOLATE POUND CAKE

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 c. butter
1 tsp. vanilla
1/2 tsp. black pepper
1/4 tsp. nutmeg
1 1/2 c. sugar
5 eggs
2 env. no-melt unsweetened chocolate or 2 oz. of melted chocolate
1/4 c. orange juice
1/4 c. chopped nuts
grated peel from 1 orange

Mix dry ingredients except sugar and nutmeg. Beat butter with vanilla, papper, and nutmeg. Gradually beat in sugar. Add eggs one at a time. Beat in chocolate. Beat in flour mixture alter-

(cont.)

SPICED CHOCOLATE POUND CAKE (cont.)

natly with orange juice. Fold in walnuts and grated orange peel. Grease and flour 10 x 5 x 3" pan. Pour in batter. Bake 1 hour and 45 minutes at 300 degrees. Cool cake in pan 10 minutes. Remove from pan. Can be baked in 3 small loaf pans. Takes about an hour to bake this way.

Mrs. Bents

NUTMEG CAKE

1/2 cup margarine and 1 1/3 cup sugar. Cream and Add 3 eggs, one at a time. Beat. Sift:
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
2 tsp. nutmeg
1/2 tsp. salt
Add ltsp. vinegar to 1 cup milk to sour. Add dry infredients alternatly with sour creamed mixture. Grease 13 x 9 x 2" pan or 10" tube pan. Flour lightly. Bake 25 to 30 minutes at 375 degrees.
Topping:
6 Tbsp. butter, 1/4 cup milk, 1 cup brown sugar. Bring to boil. Pour over cake as it comes from oven. Bake 5 minutes more.

Mrs. Beal

OLD WITCH'S MAGIC NUT CAKE

3 eggs
3/4 c. vegetable oil
1 lb. can punpkin
1/2 cup water
Beat together and then add:
2 1/2 c. flour
1 1/2 tso. baking soda
3/4 tsp. nutmeg
2 1/4 c. sugar
1 1/4 tsp. salt
3/4 tsp. cinnamon

(cont.)

WITCH'S NUT CAKE (cont.)

1 cup yellow raisina 1/2 c. chopped walnuts

Pour the batter into three buttered one-pound coffee cans and place in oven standing up. Bake at 350 degrees for an hour and 15 minutes or till a toothpick, inserted in the cake, comes out clean. Cool the cakes, turn them on their side, and frost them with:

4 oz. cream cheese
3 tablespoon butter
1 teaspoon lemon juice or vanilla
1/2 box confectioners' sugar
Sprinkle with chopped walnuts.

Douglas Wenig

RAW APPLE CAKE

Cream:
1/2 c. butter
2 eggs
1 1/2 c. sugar
Add:
6 Tbsp. milk
1 tsp. salt

1 1/4 tsp. soda
2 tsp. nutmeg
1 1/2 tsp. cinnamon

2 1/4 c. flour

Stir in 3 c. diced unpeeled raw apples. Sprinkle sugar and nutmeats on top.

Ray King

FRUIT COCKTAIL CAKE

Place in mixing bowl:
1 1/2 c. sifted flour
1/2 tsp. salt
One 16 oz. can of fruit cocktail plus juice

1 c. sugar
1 tsp. soda
1 beaten egg

(cont.)

FRUIT COCKTAIL CAKE

Mix together for 2 to 3 minutes. Place in a greased and floured 9 x 13 inch pan. On top place 1 cup brown sugar and 1 cup chopped nuts. Bake at 325 degrees for 40 to 45 minutes.

Cindy Thompson

LEMON CRUMB CAKE

3 well beaten eggs
1/2 cup butter
1 tsp. lemon extract
1/2 cup sugar
1/2 cup flour

Add sugar to eggs and beat. Melt butter and add to mixture then flour and flavoring. For variation, cherry or almond and vanilla may be used. Do not use high heat.

Ruth Furman

PINEAPPLE ANGEL CAKE

1 Angel Food cake
1 can Eagle Brand condensed milk
1 sm. can crushed pineapple, drained
juice of 2 lemons
1/2 pt. whipping cream, whipped

Add lemon juice to condensed milk and mix well. Stir in crushed pineapple. Fold in whipped cream. Slice angel food cake into four rings. Place the filling between layers and on top. Refrigerate.

Greg Thompson

RAZZBERRY TRIFUL

1 sponge cake
1 can custard powder
1 can razzberry
1 carton of cream

(cont.)

RAZZBERRY TRIFUL (cont.)

1 package of chocolate

Break sponge cake on bottom of bowel, putting razzberries on top. Make custard and pour on top. Set. Spread cream on. Grate chocolate and sprinkle on top.

Fiona Harnby

APRICOT COFFEE CAKE

1 c. oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 can filling
1 can filling; Wilderness Apricot filling is best.

Cream oleo and sugar then add eggs. Cream well and add dry ingredients. (sifted) Spread 3/4 of batter in greased 9 x 13 pan. (stiff batter) Spread filling. Then spread rest of batter on top by teaspoons. Sprinkle the following on top:
1/3 c. sugar
1/3 c. flour
2 Tbsp. butter

Bake 350° for 45 minutes.

Mrs. Wigg

CARROT CAKE

2 c. sugar
2 c. flour, sifted
1 tsp. salt
2 tsp. cinnamon
1 tsp. soda
1 1/2 c. oil
4 eggs
3 c. grated raw carrots
1 c. chopped nuts

Combine ingredients with an electric mixer, add eggs one at a time. Add nuts and carrots last. Pour into baking pan oblong, angel food. Bake 350°-40 min.

FROSTING FOR CARROT CAKE

3 oz. Philadelphia cream cheese
1/4 cup cream
1 teaspoon vanilla
2 1/2 cup sifted powdered sugar

Blend cheese and cream and add vanilla and sugar. Cake may be frosted while warm.

Mrs. Fowler

COCOA-COLA CAKE

1 c. butter or oleo, softened
2 c. flour
1 3/4 c. sugar
3 Tbsp. Cocoa
1 Tbsp. baking soda
2 eggs
1/2 c. buttermilk
1 c. coke or and cola drink
1 1/2 c. mini marshmallows

Preheat oven to 350°. Combine all ingredients except cola and marshmallows in large bowl. Blend at low speed of mixer; beat 1 minute at medium speed. Add coke and blend well. By hand, stir in marshmallows. Pour batter into greased 9 x 13 pan. Bake at 350 degrees for 40 to 45 minutes, Cool about 30 minutes.

Frosting:
1/2 c. oleo, soft
1/3 c. coke
3 Tbsp. cocoa
4 c. (1 box) powdered sugar

Beat until smooth. Stir in 1 cup chopped and toasted pecans. (You may toast the pecans a little while oven is pre-heating.) Very good and moist chocolate cake.

Sharon Sorenson

LEMON PUDDING CHEESECAKE

One 8 oz. pkg. cream cheese
2 cup milk
1 pkg. instant lemon pudding

(cont.)

CHEESECAKE (cont.)

9 inch graham cracker crust

Soften cheese. Blend with 1/2 cup of milk. Add remaining 1 1/2 cup milk and pudding mix. Beat slowly, just till well mixed. Beat slowly for about 1 minute. Pour into crust. Sprinkle a few crumbs on top. Chill.

Anita Beal

LEMON-ORANGE JELLO CAKE

1 c. boiling water
1 package orange jello

Dissolve jello in water and let cool slightly.

1 lemon cake mix
4 eggs
3/4 cup vegetable oil

Mix. Then add the jello mixture to cake. Beat. Bake and cool slightly. Prick holes in it with a toothpick. Then pour glaze over it.

Glaze: 1/2 cup orange juice
2 cup powdered sugar

Cindy Ferguson

BROKEN GLASS CAKE

1 pkg. raspberry jello
1 pkg. lime jello
1 pkg. lemon jello
1 cup pineapple juice
1 pt. whipping cream

1 Tbsp. sugar
1 Tbsp. Knox gelatine
dissolved in
1/4 c. cold water

Crust: 24 graham crackers, 1/4 c. butter, 1/2 c. sugar.

Dissolve each package of jello seperately in

(cont.)

BROKEN GLASS CAKE (cont.)

1 1/2 cups hot water. Place in refrigerator trays and when firm cut in small cubes. Boil pineapple juice and add sugar and plain gelatine mixture. Set aside and cool. Crush crackers and mix with sugar and butter. Line the bottom of a torte pan or oblong pan with half the crush mixture. Whip cream and fold in cool pineapple juice mixture and the cubed jello. Pour over crust and cover the top of cake with remaining crust. Chill over night.

Mrs. Bents

CHILDREN'S IDEAS

DEAN'S VALENTINE RECIPE

4 cups of flour
1 cup of salt
1 1/2 cups of water

Knead these ingredients for at least five minutes. The dough will thicken slowly. Do not add more flour. Now mold the dough into a heart shape. Bake in oven at 350 degrees for 12 to 20 minutes, or til tapping with the prongs of a fork produces a solid ringing sound.

PLAY-DOH

Simmer together: 1/2 cup salt and 1 1/2 cup water
Remove from heat and add: 3 cups flour
2 Tbsp. powdered alum
1 Tbsp. salad oil

Stir in the flour mixture. Work with hands. Add food color. Store in airtight container.

HOMEMADE MODELING CLAY

2 cups coarse salt
1 cup boiling water
1 cup cornstarch

Boil the salt and water. Put the cornstarch in another dish and slowy stir in cold water until it will pour. Add it to the boiling mixture. Keep stirring until very thick and transparent. Pour it out on wax paper to cool. Divide the clay, with vegetable coloring. Leave a little of the clay white. Store in wax paper in the refrigerator.

PASTE

1 cup sugar
1 cup flour
1 cup water

Pour 3 cups of boiling water in top of double boiler. Add the above mixture. Stir all the time. Add 1 Tbsp. powdered alum, few drops of oil.

DOUGH DINKUMS

1/2 cup soft bread
1/2 cup flour
1/2 tsp. alum

Mix the above with beaten egg white. Stir until uou can model it easily. Color with water paint or food coloring. Model the mixture into bultions, or plaques, etc.

SALT AND FLOUR MAP

Combine 2 cups of flour, 1 cup of salt, and 1 1/2 to 2 cups of water.

ENCAUSTIC PAINT

1/2 bottle liquid starch 1 cup Tide granules
Tempra or dry powder color
1/2 tsp. glycerin

When a batch is made for each of 6 colors plus black and white, there is enough for 30 12x18 paintings.

FINGER PAINT

Mix: 1 cup flour
1/2 cup sugar
1 cup water

Pour 3 cups of boiling water in top of double boiler with above mixture. Stir until thick and add 1 tsp. of boric acid powder and several drops of oil of cloves. Add powdered paint for the coloring.

HOMEMADE SOAP

quart jars of fat drippings
1 lb. can lye
1 qt. cold water
3 tsp. borax
1 tsp. salt
2 Tbsp. sugar
1/2 cup cold water
1/4 cup ammonia

Dissolve lye in 1 quart cold water and let stand until cool, then add melted fat slowly. Stir it constantly. Mix other ingredients together and add to first mixture. (1/4 c. pine oil may also be added at this time.) Stir until the whole mixture is thick and honey--colored. Pour into a pan lined with a clean white cloth. Before the soap becomes hard mark pieces into desired size or form into balls. When hard, pile in such a way that it may dry out well.

*** FROSTINGS ***

CHOCOLATE FROSTING

1 cup sugar	6 Tbsp. milk
6 Tbsp. margarine	1/2 c. chocolate chips

Mix sugar, milk, margarine, in a small pan. Cook 1 minute over medium heat. Stirring and watching carefully. Remove from heat and add the chocolate chips. Beat til chips are melted and blended well. Frost on a cool cake.

CHOCOLATE SHEET CAKE FROSTING

1 stick oleo
4 Tbsp. cocoa
6 Tbsp. buttermilk
1 tsp. vanilla

Boil then add 1 box powdered sugar and beat with mixer. Pour over hot cake.

Mrs. Wigg

TOPPING FOR ANGEL FOOD CAKE

4 egg yolks	1/3 cup sugar
1/3 tsp. salt	

Beat and add 3/4 cups pineapple juice. Cook till thick, add 1 pt. dream whip when cool. Frost cake.

Mrs. Bents

GERMAN'S GLAZE

Melt one 4 oz. German's sweet chocolate bar and 1 Tbsp. of butter in 1/4 c. of water over low heat. Combine 1 c. sifted confectioner's sugar and a dash of salt. Gradually stir in chocolate mixture and 1/2 tsp. vanilla. Blend well.

FUDGE

3 c. sugar
2 heaping Tbsp. cocoa
1 c. milk
2 Tbsp. Karo syrup

Bring to soft ball stage. Take from fire and add 1/2 c. butter. Cool. Beat and add vanilla and nuts. Pour into pie plate. This makes a very creamy fudge.

Beth Hallauer

GOLDEN FUDGE

3 c. sugar
1/4 c. light corn syrup
3 Tbsp. butter
1/2 tsp. salt
1 c. evaporated milk
1/2 c. water
2 tsp. vanilla
green or red candy cherries

Combine sugar, corn syrup, butter, salt, milk, and heat water in a medium size heavy sauce pan. Heat, stirring constantly, to boiling, then cook rapidly, stirring several times, to 238 degrees on a candy thermometer. Remove from heat at once. Add vanilla but do not stir in. Cool mixture in pan to about 110 degrees or until lukewarm. Beat 2 to 3 minutes or until starts to thicken and lose it's gloss. Spread in buttered pan (8 x 8 x 2). Let stand 2 or 3 minutes or just until set. Cut into squares. You can decorate with cherries .

Paige Cox

PEANUT BUTTER FUDGE

2 c. sugar
2 Tbsp. Karo syrup
1 heaped Tbsp. peanut butter
2/3 c. milk, evaporated

Cook to soft ball stage on very low heat. (234°). Add 1/2 tsp. vanilla and a hunk of butter. Beat when cool.

Laurie Bultena

CREAMY PEANUT FUDGE

Combine contents of Jello chocolate pudding, 2 Tbsp. butter, and 1/4 cup milk in saucepan. Bring just to a boil over medium heat, stirring constantly. Remove from heat, quickly blend in 2 cuts sifted confectioner's sugar. Add 1/2 cup salted peanuts and 1/2 tsp. vanilla. Pour into greased 8 x 4 loaf pan.
Gail Gilbert

TAFFY

2 1/2 c. syrup (white)   1 Tbsp. butter
3 Tbsp. sugar
Boil till hard. Add:
1/2 tsp. soda   vanilla
Grease pan. When hardens take out and pull.
Brenda Jones

TOFFEE

2 c. sugar
6 Tbsp. water
9 or 10 five cent chocolate bars or
2 c. chocolate marsels
2 c. butter
2 Tbsp. vanilla
1/2 c. chopped nut meats

Bring sugar, water, and butter to boiling. Cook stirring often until mixture reaches light crack stage (290°) Add vanilla. Pour into buttered cake pan or large jelly roll pan. Tilt pan until bottom is covered. Break candy bars over the hot toffee and spread when melted. Sprinkle nuts on top and refriferate until cool. Break with a mallet. Best when refriferated.

TURTLES

Melt over hot water: 28-30 caramels
2 Tbsp. cream or whole milk
Add 1 1/2 cups pecans
Drop on greased cookie sheet and chill
Melt a large Hershey milk chocolate bar and dip caramel pieces in the melted chocolate. Chill and store in refrigerator.

*** CANDIES ***

CRAZY CRUNCH

2/3 cup sugar
1/4 cup Karo syrup
4 cups popped corn
1/3 c. toasted almond
1/2 cup margarine
1/2 tsp. vanilla
2/3 c. toasted pecans

Combine sugar, margarine, and Karo syrup. Bring to boil over medium heat, stirring it constantly. Continue boiling, stirring it occasionally, about 10 to 15 minutes or till mixture turns light caramel color. (290°) Stir in vanilla. Pour syrup over popped corn and nuts on baking sheet. Toss with two large spoons until popcorn and nuts are coated. Spread out to dry. Break apart and store in a tightly covered container. Makes about 1 pound.

Miss Camille

MARSHMALLOW-NUT PUFFS

Dip marshmallows in hot cream, flavored with vanilla, until outsides of marshmallows are soft. Roll in finely ground pecans, flaked coconut or chocolate decorates. Flatten slightly. Chill.

Kristen and Cammy

CREAM CONSOMME'

2 small apples
1/8 tsp. curry powder
2 cans beef consomme
1 med. onion, chopped
2 Tbsp. butter
1 c. heavy cream

Pare, core, and chop one apple. Saute with onion and curry in butter until soft. Add consomme and cream. Heat slowly. Top with thin slices of the second apple to serve.

Anita Beal

CHEESE STRAWS

1 lb. Wisconsin cheese, graded
1/4 lb. oleo or butter (1 stick melted)

Pour over the cheese. Then:
Sift 1 1/2 tsp. salt, 1/2 tsp. cayenne into 2 c ps sifted flour. Sift again. Work up, put through cookie press and bake about 20 minutes in hot oven. I usually bake mine only 10 minutes.

Helen Brown

BUTTERMILK PANCAKES

2 cup flour
1 tsp. baking powder
1 Tbsp. sugar
2 1/2 cup buttermilk
1/2 tsp. salt
1 tsp. soda
2 beaten eggs
2 Tbsp. veg. oil

Mix until smooth. Bake on griddle. May be kept in the refrigerator 2 to 3 days.

Ann Manatt

OPEN FACED SANDWICHES

1 lb. ground beef
1 tsp. salt
1/8 tsp. pepper
2 tsp. mustard
2 tsp. horseradish
1 Tbsp. onion
2 tsp. worchestershire
2 Tbsp. catsup
1 package of hamburger buns

Mix all ingredients. Spread thinly on the hamburger buns, tops and bottoms. Bake at 350 degrees for 10 to 15 minutes. May be topped with velveeta cheese if desired. Melt for a few minutes under broiler after baking.

Karen Kirchoff

TOASTY CHEESE LOAF

1 loaf French bread, 12 inches long
1/3 cup butter or margarine
one 5 oz. jar of sharp spreading cheese

Cut loaf in 1/2 lengthwise (horizonally) Cut each 1/2 in. by 2 in. diagonal slices, cutting to but not through, bottom crust. Place on baking sheet. Blend butter and cheese. Spread butween slices and over top. Bake at 400 degrees till cheese is melty and bread is crusty. (about 15 min.) Serves 10.

HORSERADISH BEET RELISH

2 c. cooked beets
1/3 c. prepared mustard
1 small wedge of onion
1 Tbsp. sugar
1 Tbsp. cider vinegar
1 tsp. salt
1/8 tsp. pepper

Put all ingredients into blender container. Cover and process until well blended. For full-bodied flavor, allow relish to stand in refrigerator 2 or 3 days before using. Particularly good with roast beef, pork, lamb, tongue, or corned beef, Yields about 2 cups.

Helen Brown

FROSTY STUFFED FIGS

Slit of soft whole dried figs and fill center with broken California walnuts or pecans. Press closed. Dip bottom of figs in sifted confectioner sugar.

Miss Cammy Ripp

OVEN CARMEL CORN

8 or 9 quarts popped corn
2 cups brown sugar
1 cup margarine
1 teaspoon salt
1/2 cup white syrup
1 teaspoon burnt sugar flavoring or vanilla
1/2 teaspoon soda

Boil all ingredients except corn and soda 5 minutes mixing well and stirring occasionally. Remove from heat and add soda. Stir in quickly. Pour over popped corn, mixing well. Put into 2 large flat pans and place in 250° oven for 1 hour stirring 2 or 3 times. Store in tightly close container. This is important. This keeps indefinitely. Tastes just like cracker jacks. Peanuts maybe added.

Helen Brown

Carmel Corn

1 c. condensed milk	3 c. brown sugar
1 c. white sugar	1/2 c. butter or margarine

10 qt. popped corn. Cook to soft ball. Mix ingredients and pour over popped corn. Can make popcorn balls.

Paige Cox

CRACKER JACKS

2 c. brown sugar	2 sticks oleo
1 tsp. salt	1/2 c. white syrup

Boil these four ingredients for 5 minutes. Add 1 tsp. vanilla, 1/2 tsp. soda, and a bit of butter. Pour over 10 to 12 cups popped corn. Bake at 250 degrees for 1 hour. Stir now and then.

POPCYCLES

1 pkg. Jello	1 pkg. Kool-Aid
1 cup sugar	2 cups hot water
2 cups cold water.	

Mix and freeze.

PUNCH FOR A BUNCH

3 c. chilled orange juice
2 c. chilled apricot nector
one 6 oz. can frozen lemonade
2 c. pineapple juice
1 large bottle gingerale
1 quart pineapple or rasberry sherbet

Combine ingredients. Serve a small scoop of sherbet in each glass. Fill with Punch. Make 12 one-cup servings. 24 punch cups.

LIME SHERBERT PUNCH

1 quart lime sherbert
1 large bottle 7-up

Refrigerate 7-up until cold put lime sherbert in punch bowl. Pour 7-up over it until some of sherbert is melted.

Kelley Mathews

HAWAIIA LEMONADE

1 can frozen lemonade, 1 can water
one 12 oz. can chilled apricot nector
12 oz. can chilled pineapple juice, unsweetened
1 small bottle gingerale, chilled (cont.)

HAWAIIAN LEMONADE (cont.)

Combine lemonade, water, apricot nector, and pineapple juice. Add ice. Pour in ginger ale.

HOT CHOCOLATE MIX

Mix together and store in air tight container.
4 oz. Coffee-Mate
1/2 lb. quick or Hershey's instant mix
4 envelopes dry milk (one quart size)
1/2 cup powdered sugar
To use mix 2 parts hot water with 1 part of the mix. Makes about 1 1/2 gallons hot chocolate.

Paul Herriotts

ECO HOT COCOA MIX

Mix together:
4 one-quart packages Carnation instant milk
one 4 oz. jar creamora
one 8 oz. box Nestle's Quick
1/2-1 cup confectioner sugar
Mix 3-4 tablespoons cocoa mix in 1 cup hot water.

Graceann Feher

BREAKFAST NOG

Blend:
1 medium fully ripe banana, 1 cup vanilla ice cream, 2/3 cup chilled evaporated milk, 1 egg, 1 tsp. vanilla.

Sue Fie

CHIP DIP

1 large carton sour cream
1 pkg. dried beef
1 medium onion

Mix until well blended and thin with whole milk. Let sit 1 to 2 hours.

Linda Braina

CURRY DIP

1/2 c. mayonnaise
1 tsp. curry powder
dash cayenne or red pepper

1/2 c. sour cream
1 tsp. lemon juice
dash monosodium glutimate

Combine all ingredients, blending well. Use with vegetables or seafoods. May also be combined with flaked tuna and served with crackers.

CRAB MEAT DIP

1 c. crab
one 3 oz. cream cheese
2 Tbsp. mayonnaise
1/8 tsp. garlic powder
2 dashes cayenne or red pepper

1/4 c. lime or lemon juice
1/4 c. heavy cream
1 tsp. instant minced onions
1 tsp. shred green onion
1 tsp. worchestshire sauce
1/2 tsp. salt

1/8 tsp. monosodium glutimate (accent')

Marinate crab in lime or limon juice for 30 minutes. Beat together cream cheese, cream, mayonnaise, and seasoning until smooth and creamy then fold in marinated crab. Good with vegetables or crackers.

DILLY DIP

2/3 c. sour cream
1 Tbsp. shredded onion
1 tsp. dill weed
1/3 c. Kellman dressing
1 Tbsp. shredded parsley
1 tsp. Beau Monde seasoning

Blend and let set for at least an hour.

Cristy Kavanagh

SOMBRERO DIP

1/2 lb. ground beef
1/4 c. chopped onion
1/4 c. extra-hot catsup
1 1/2 tsp. chili powder
1/2 tsp. salt
one 8 oz. can red kidney beans with liquid
1/2 c. shredded sharp process American cheese
1/4 c. chopped stuffed olives
1/4 c. chopped onions

Brown meat and 1/4 c. onion in skillet or chafing dish. Stir in carsup, chili powder, and salt. Mash in beans. Heat through. Garnish withc hese olives and 1/4 c. onion around to edge of serving dish. (like the brim of a sombrero) Makes 1 1/2 cups.

Paige Cox

DIP

Manayios
lemon juice
califlower powder

Put manayios in a dish and add califlower powder and a squirt oflemon juice. Then refrigerate. You can use for clery, carrots, califlower, ect.

Kelly Mathews

BUTTERSCOTCH SAUCE

3/4 cup medium brown sugar, firmly packed
few grains of salt
1 tablespoon white corn syrup
2 tablespoons butter
1/2 cup evaporated milk
1/2 teaspoon vanilla

Combine sugar, salt, corn syrup, and butter in a sauce pan. Add 2/3 of the milk and mix well. Place ov r low heat and stir until all of sugar is dissolved. Do not boil. Remove from heat. Beat until smooth with mixer. Cool a few minutes. Add remaining milk and vanilla. Serve warm or cold ov r ice cream. Yield: 3/4 c.

CHOCOLATE SYRUP

1 cup sugar	1/2 Tbsp. cornstarch
2 squares or 6 Tbsp. cocoa	1 cup hot water

Boil until thick. Add 3/4 tsp. vanilla and a pinch of salt.

HONEY CHOCOLATE SAUCE

4 squares (4 oz.) semisweet chocolate
4 Tbsp. ofwater
1/4 cup honey
2 Tbsp. of butter
1 screw-top jar

Melt the chocolate in the water over low heat in a heavy bottomed sauce pan. Simmer it for 3 minutes. Remove from the heat and stir in

(cont.)

HONEY CHOCOLATE SAUCE (cont.)

the honey and the butter. Beat it hard. Then, pour it over ice cream, cake, cream cakes, and plain rice, pudding. Add 2 Tbsp. of the sauce to a glass of warm milk and stir. Put sauce in an airtight jar. It will keep in the refrigerator or in a cool place for a week or more. Reheat but do not boil if you want the sauce warm again.

HOT FUDGE SAUCE

1 1/2 cup evaporated milk
2 cups sugar
4 ounces (squares) unsweetened chocolate
1/4 cup butter
1 teaspoon vanilla
1/2 teaspoon salt

Heat milk and sugar to boiling point. Boil hard one minute while stirring. Add uncut chocolate. Stir and heat until it is melted. Remove from heat and beat with mixer until smooth Add butter, vanilla, and salt. Cool. Use hot on ice cream. Yeild: about 3 cups.

Mrs. Pinkerton

WHITE CLAM SAUCE FOR SPAGHETTI

Heat 1 thinly sliced garlic clove in 1/4 c. olive oil until lightly browned. Cool slightly. Slowly add 1/4 c. water. Stir in 1/2 tsp. choppe parsley, 1/2 tsp. pepper, 1/2 tsp. salt, and 1/4 tsp. oregano. Add 1 can (8 oz.) clams with juice. Heat through. Makes about 1 1/2 cups. Serve with grated parmesan.

Anita Beal

CHOCOLATE CHIP COOKIES

1/2 c. oleo
1/4 c. brown sugar
1 c. + 2 Tbsp. flour
1/2 tsp. salt
one 6 oz. pkg. choc. chips

1/2 c. sugar
1 beaten egg
1/2 tsp. soda
1/4 tsp. hot water
1/2 c. nuts
1/2 tsp. vanilla

Cream oleo, sugars, and add egg. beat well. Add dry ingredients. Mix till well blended. Add chocolate chips, nuts, and vanilla. Drop onto a cookie sheet with a teaspoon. Bake 10-12 min.

CHOCOLATE CHIP MERINGUE COOKIES

Beat two egg whites until stiff. Beat in 1/2 cup sugar and 1/2 teaspoon vanilla. Fold in one small package of chocolate chips and one cup chopped nuts. Drop from teaspoon onto large greased cookie sheet. Place on top shelf of oven preheated to 350 degrees. Close door and turn oven off. Leave door closed 5-6 hours or overnight.

Greg Thompson

CHOCOLATE COOKIES

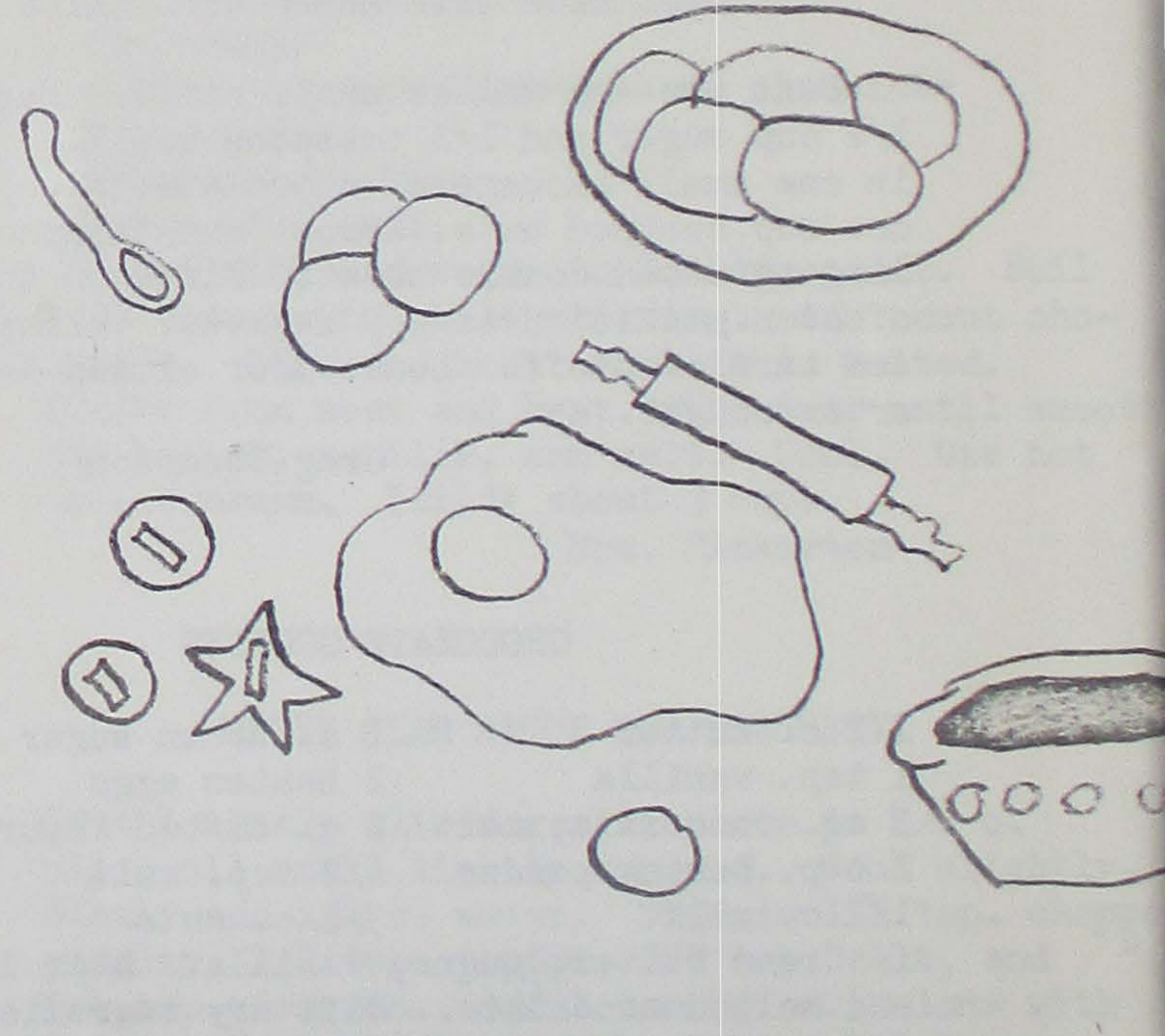
1/2 c. butter
1 tsp. vanilla
3 sq. chocolate, melt
2 tsp. baking powder
1/2 c. milk

1 c. brown sugar
2 beaten eggs
2 c. sifted flour
1/2 tsp. salt
3/4 c. nuts

Cream butter, sugar, vanilla. Stir in eggs and melted chocolate. Sift dry ingredients and add alternatly with milk. Add nut meats. Drop by teaspoon on greased cookie sheet. Bake 10 to 15 min. in 350 degrees.

Ray King

COOKIES



Joel M.

SUGAR COOKIES

Cream: 1 c. butter
1 c. sugar
1 egg
Add: 2 c. flour
1/2 tsp. salt
1/2 tsp. soda
1 tsp. vanilla

Roll mixture into walnut sized balls and press down with bottom of small glass. Sprinkle with sugar and bake 10 minutes at 350 degrees.

John Hendrickson

SUGAR COOKIES

Cream: 1 c. butter or oleo
1 c. shortening
2 c. sugar
2 eggs
2 tsp. vanilla
Sift: 4 c. flour
1 tsp. cream of tarter
1 1/2 tsp. soda
1 tsp. salt

Chill. Shape into balls and roll in sugar. Press with a fork or the bottom of a glass to flatten. Bake at 350 till light brown.

Jill Boston

ANGEL CRISP SUGAR COOKIES

3 c. brown sugar	3 c. white sugar
6 c. shortening	6 eggs
12 c. flour	3 tsp. salt

(cont.)

ANGEL CRISP SUGAR COOKIES (cont.)

6 tsp. soda	6 tsp. cream of tarter
6 tsp. vanilla	

Cream brown sugar and white sugar with the shortening. Add the beaten eggs to the dry ingredients. Add vanilla. Roll into balls and press down with sugared glass. Bake in mod. oven.

Helen Brown

OATMEAL COOKIES

1/2 c. butter
1/2 c. veg. shortening
1 cup sugar
1 cup cooked seeded raisins
1 tsp. soda dissolved in raisin water
5 Tbsp. hot raisin water
2 eggs
2 cup flour
2 cup oatmeal

Mix and drop in a greased cookie sheet and bake at 400 degress.

Helen Brown

OATMEAL CRISPIES

1 c. margarine	1 c. brown sugar
1 c. granulated sugar	2 beaten eggs
1 tsp.vanilla	1 1/2 c. flour
1 tsp. salt	1 tsp. soad
3 c. uncooked oatmeal	1/2 c. nuts

Cream shortening and sugar and add eggs and vanilla. Add sifted dry ingredients, then work in oatmeal and nuts. Shape in rolls, wrap in waxed paper and chill. Slice 1/4 inch thick and bake on ungreased cookie sheet at 350 for 10 min.

CORN FLAKE COOKIES

1 c. sugar   1 c. syrup
1 c. peanut butter   1 c. corn flakes
chocolate chips if desired

Bring to boil sugar and syrup. Add peanut butter and chocolate chips. Pour over corn flakes. Drop by spoonsful on wax paper.

BUTTER RICHES

Cream, 3/4 cup butter, gradually add 1/2 cup brown sugar add 1 tsp. vanilla. Beat well. Blend in 1 3/4 to 2 cups sifted flour to form a stiff dough. Shape into balls about the size of a marble and place on greased cookie sheets. Flatten to the size of a 50 cent piece with the bottom of a glass dipped in sugar. Bake at 350 degrees for 7 to 9 minutes until light golden brown. Cool and frost. Garnish with almond slivers.

BROWNED BUTTER FROSTING

Brown 1/4 c. butter. Blend in 2 1/2 cup sifted powdered sugar and 1 tsp. vanilla. Gradually add 3 to 4 Tbsp. cream until of spreading consistency.

CANDY COOKIES

3 c. oatmeal   1 c. coconut
1 heaping c. chocolate chips, butterscotch
chips, or a misture of both
1 c. nuts   2/3 c. milk
2c. sugar   1 stick margarine

(cont.)

CANDY COOKIES (cont.)

Mix aatmeal, coconut, chips, and nuts in a large bowl. Bring milk, sugar and oleo to a boil and boil one minute. Pour over dry ingredient and mix until chips are melted. Drop by teaspoon on waxed paper, let set until hard. Makes 5 doz.

CHOW MEIN COOKIES

1 pkg. chocolate chips
1 pkg. butterscotch chips
1 can chow mein noodles
1/2 c. pecans, chopped
1 cup coconut

Melt chips in top of double boiler. Add the rest of the ingredients and stir. Drop from teaspoon on waxed paper. Makes 24. No bake. May be kept in refrigerator.

CRUNCHY COOKIES

1 c. shortening
1/2 tsp. vanilla
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. coconut
2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt
2 c. wheatees or cornflakes

Cream butter, add sugar, add beaten eggs and vanilla. Sift dry ingredients and add. Add coconut by hand. Add creal, roll into balls. Bake at 350 degrees for 12 min. Makes 6 doz.

Drik Royboom

MILLION DOLLAR COOKIES

1 c. oleo
1/2 c. brown sugar
1 egg
2 c. flour
1/2 tsp. salt
1/2 c. sugar
1 tsp. vanilla
3 Tbsp. cocoa
1/2 tsp. soda

Drop by teaspoons on cookie sheet.

Ray King

PEANUT COOKIES

1 c. shortening
1 c. brown sugar
1/2 tsp. salt
1 tsp. baking powder
1 1/2 c. flour
1 c. sugar
2 eggs
1 tsp. soda
1 tsp. vanilla
3 c. rolled oats
1 c. salted Spanish peanuts

Blend shortening, sugars, and eggs. Add dry ingredients. Add peanuts last. Drop by spoonful on cookie sheet. Bake in 350 degrees for 10 min.

Karen Kirchoff

JUMBO PEANUT COOKIES

1 c. shortening
2 eggs
1 tsp. soda
1 c. corn flakes
2 c. flour
2 c. brown sugar
1 Tbsp. milk, soured with vinegar
2 c. oatmeal, uncooked
1 tsp. baking powder
1 1/2 c. salted jumbo peanuts

Cream shortening and brown sugar. Add well beaten eggsand soda mixed with milk. Sift flour and baking powder and add all dry ingredients to shortening mixture. Stir. Batter will be stiff. Drop by spoongul on cookie sheet. Bake at 375° for 10 to 15 minutes.

PECAN CRISPIES

1/2 c. shortening
2 1/2 flour
1/2 c. butter
1/4 tsp. salt
2 1/2 c. brown sugar
1/2 tsp. soda
2 beaten eggs
1 c. pecans

Cream shortening and butter. Add eggs and beat well. Add sifted ingredients, then the pecans. Drop by tsp. about 2 inches apart. Bak at 350 degrees for 10 to 12 minutes.

Helen Brown

PEANUT BLOSSOM COOKIES

one 3/4 c. flour
1 tsp. soda
1/2 c. butter
1/3 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
1 tsp. vanilla
1 egg

Sift together flour, soda, and salt. Cream butter and peanut butter. Gradually add sugar to butter mixture. Cream well and add vanilla, egg, and flour mixture. Mix thouroughly. Shape into walnut size balls and roll in sugar. Place on greased cookie sheet and bake at 375 degrees for 8 minutes. Remove from oven and top each with a milk chocolate kiss. Return to oven for 2 to 5 minutes. (till golden brown)

Kristen Ripp

PEANUTBUTTER CRACKLES

1 1/2 c. sifted flour
1/2 tsp. salt
1/2 c. SKIPPYpeanutbutter
1/2 c. sugar
1 egg
sugar
1 tsp. baking soda
1/2 c. margarine
1/2 c. brown sugar
1 tsp. vanilla
chocolate candy kisses

(cont.

PEANUTBUTTER CRACKLES (cont.)

Sift together dry ingredients. Mix margarine and Skippy peanutbutter together. Stir in sugar and beat in egg and vanilla. Stir in dry ingredients until mixed. Form inot 1 inch balls. Roll in sugar. Place on ungreased baking sheet. Bake in 375 degree oven for 12 minutes. Press candy into cookie top.

Anita

CHOCOLATE DROP COOKIES

2c. sugar   1/3 c. cocoa
1 stick oleo   1/2 c. milk
Boil one minute then stir in;
1/2 c. peanut butter   3 c. oatmeal
Drop by tablespoons on wax paper.

Laurie Starcesvic

HELEN'S SNOWCAP CHEWIES

4 sq. baking chocolate, unsweetened
1/2 c. butter   2 c. sugar
4 eggs   2 c. flour
2 tsp. baking powder   1/4 tsp. salt
1 tsp. vanilla   powdered sugar

Combine all ingredients, except powdered sugar, chill dough 2 to 3 hours. Form in small ball and roll in powdered sugar. Place on greased cookie sheet. Bake 350 degrees for 10 to 20 minutes.

Helen Brown

CHOCOLATESHIP SNOWBALLS

2 c. flour
3/4 c. butter
2 tsp. vanilla
1 c. nuts
1/2 tsp. salt
1/2 c. sugar
1 egg
1 c. chocolate chips

Sift flour and salt. Blend butter, sugar, and vanilla. Beat in the egg. Stir in flour mixture, the nuts and the chips. Shape into 1 inch balls and bake on an ungreased cookie sheet at 350 degrees for 15 to 20 minutes. Roll in confectioner's sugar while hot and again when coller.

Monica Lang

SNICKERDOODLES

Mix: 1/2 c. shortening
1/2 c. oleo
2 eggs
1 1/2 c. sugar
Stir: 2 3/4 c. flour
1 tsp. soda
1 1/2 tsp. cream of tarter
1/2 tsp. salt

Chill dough. Roll into balls the size of small walnuts. Roll in mixture of 2 Tbsp. sugar and 2 tsp. cinnamon. Place 2 inches apart on ungreased baking sheet. Bake untill lightly browned but soft. Bake 10 minutes at 400°.

UNCOOKED ORANGE BALLS

1 lb. vanilla wafers rolled to fine crumbs
1/4 lb. margarine or butter
1 small can concentrated frozen orange juice- thawed but not deluted (cont.)

UNCOOKED ORANGE BALLS (cont.)

1 lb. powdered sugar

Mix well. Form in small balls and roll in coconut. Chill until firm. Keep these in refrigerator. This recipe freezes well and makes a large recipe.

CHOCOLATE CHIP BARS

2/3 c. shortening
1/2 c. packed brown sugar
1 c. sifted flour
3/4 tsp. soda
1/2 c. chopped duts
1/2 c. sugar
2 eggs
1 tsp. vanilla
3/4 tsp. salt
1 c. rolled oats, uncooked
one 6 oz. pkg. choc. chips

Beat shortening and sugars until creamy. Beat in eggs and vanilla. Sift together flour, salt, and soda. Add to creamed mixture blending well. Stir in oats, choc. chips and nuts. Spread dough into a well-greased 13x9 pan. Bake at 350 degrees about 25 minutes. While warm sprinkle with sifted confectioners sugar and cut into bars.

Peter Bannit

WONDERFUL BAR COOKIES

1 stick oleo-melt in a 9 x 13 inch pan
1 cup fine graham cracker crumbs-sprinkle over melted oleo
Add in layers in the order listed:
one 6 oz. package butterscotch chips
one 6 oz. package chocolate chips
one cup chopped nuts
1 cup cocoanut

Over this drizzle 1 can Eagle Brand Condensed milk. Bake in 350 degree onen for 25 minutes. Cut in squares while warm, but leave in pan to cool.

SCOTCHEROOS

1 c. sugar
1 c. light corn syrup
6 c. Rice Krispies
1 c. chocolate bits
1 c. butterscotch bits
1 c. peanut butter

Cook sugar and syrup over heat until just boils, stirring constantly. Remove from heat. Stir in 1 c. peanut butter. Mix in Rice Krispies. Press mix into buttered 13x9 pan. Press together and spread over top.

D. Heekenbach
Jill Boston

CONGO BARS

2/3 c. shortening
2 1/2 c. brown sugar
3 eggs
2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 sm. pkg. choc. chips
1 c. chopped nuts
1 c. coconut

Cream sugar and shortening. Add eggs and mix well. Add sifted togerher dry ingredients. Add chocolate chips, nuts, and coconut. Bake at 350 for 20 to 30 minutes in a 9 x 13 pan.

Catherine Booth

TOFFEE BARS

1 stick margarine
1 egg yolk
1 tsp. vanilla
1 c. brown sugar
1 c. flour

Mix all ingredients and spread in jelly roll pan. Bake 325 for 20 to 25 minutes. While still hot break up 6 Hershey bars and spread when melted. Delicious.

Helen Brown

OATMEAL TOFFEE BARS

4 c. quick oatmeal
1 c. brown sugar
3 tsp. vanilla
1/2 c. peanut butter
1/2 c. butter
1/2 c. white corn syrup
1 pkg. choc. chips

Mix well first 5 ingredients, spread on greased baking sheet using back of wet tablespoon. Bake 15 min. in 350° oven. Cool in pan. Melt chips and peanut butter, mix well, and spread on cooled toffee. Mark into squares.

Diane Olson

QUICK n EASY COFFEE BARS

2 c. graham cracker crumbs
1 c. Eagle Brand can milk
1 1/2 c. dates chopped in small pieces
1 c. nuts and raisins optional

Mix thil well blended. Pour into cake pan and spread evenly. (9x9x2) Bake for 15 to 20 minutes in 350 degree oven.

Mara Beal

COCONUT CHEWS

Cream: 3/4 c. shortening (half butter or margarine)
3/4 c. confectioner's sugar

Blend in 1 1/2 c. flour
Press evenly in bottom of ungreased baking pan 13 x 9 x 2 inches. Bake 12 to 15 minutes in 350 degree oven.

Mix together: 2 eggs
1 c. brown sugar
2 Tbsp. flour
1/2 tsp. baking powder (cont.)

COCONUT CHEWS (cont.)

1/2 tsp. salt
1/2 tsp. vanilla
1/2 c. chopped walnuts

Spread over hot baked layer and bake 20 minutes longer. Cool and cut into bars.

Graceann Feher

APPLE WALNUT STICKS

2 eggs
1/2 c. flour
1/2 c. choppss walnuts
1 c. brwon sugar
1/2 c. applesauce
1 Tbsp. salad oil

Preheat oven to 350. Break eggs into bowl. Add sugar and beat well. Add flour, applesauce, and walnuts and stir, counting up to 30 as you do it. Grease 8 x 8 baking pan with salad oil. Pout mixture into baking pan. Bake in oven for 20 minutes. When done and cooled, cut into finger length strips.

BANANA BARS

Cream: 1/2 c. butter
1 1/2 c. sugar
Add: 2 eggs
3/4 c. sour cream or buttermilk
2 ripe bananas, mashed
1 tsp. vanilla
2 scant c. flour
pinch of salt
1 tsp. soda

Turn into greased pan and bake at 350 for 20 to 25 minutes.

Jill Boston

LEMON BARS

2 c. flour
1 c. oleo
2 c. sugar
1/4 c. flour
1/2 c. powdered sugar
4 eggs, beaten
1/3 c. lemon juice
1/2 tsp. baking powder

Sift flour and powdered sugar. Cut the oleo into flour mixture. Pat into a cookie sheet and bake at 350 for 20 to 25 minutes. Beaten eggs, juice and sugar together. Sift together fllur and baking powder and mix with other liquid then pour over baked crust and bake at 350 for 25 minutes. Sprinkle with powdered sugar and cut into small bars.

Helen Brown

FROZEN STRAWBERRY SQUARES

1 c. flour
1/2 c. walnuts
2 egg whites
1/4 c. brown sugar
1/2 c. margarine, melt
*1 c. sugar
2 c. Sliced Fresh Strawberries or one 10 oz. pkg. Frozen Strawberries
2 Tbsp. lemon juice
1 c. whipped cream

Stir togerher the first 4 ingredients and spread evenly in shallow baking pan. Bake at 350 for 20 minutes, stirring occasionally. Sprinkle 2/3 of the crumbs in 9 x 13 pan. Combine egg whites, sugar, berries and lemon juice in large bowl, with electric beater, beat at high speed to stiff peaks. (about 10 Min.) Fold in the whipped cream. Spoon over crumbs. Top with remaining crumbs. Freeze 6 hours or over night. Cut into 10 or 12 squares. Trim with whole strawberries.

* If using frozen berries, reduce sugar to 2/3 c.

CRUNCHY DATE ROUNDS

1 c. oleo
1/2 c. brown sugar
2 tsp. vanilla
1 tsp. soda
1 c. sugar
2 eggs
3 c. flour
1 tsp. salt
1 1/2 c. chopped dates

Drop from tsp. into crushed corn flakes rolling to coat well. Bake 10 minutes in 350 degree oven.

Ray King

BROWNIES

1/4 c. cocoa
1 c. sugar
3/4 c. flour
1/2 tsp. salt
1/3 c. shortening
2 eggs
1/2 tsp. baking powder
1/2 c. nuts

Spread in well greased pan. Bake at 350 for 30 to 35 minutes.

BROWNIES

1 stick margaine
4 eggs, beat single
1/2 tsp. salt
1 c. sugar
1 c. flour
1 tsp. vanilla
1 large can Hershey chocolate syrup

Bake on cookie sheet for 20 to 25 min. at 350 degrees.

Frosting:
1 c. sugar
6 Tbsp. oleo
6 Tbsp. milk

Boil a bit more then 1 minute and add 1/2 cup chocolate chips. The frosting will be thin but it will harden.

Mrs. Larry Spear

DW 3-23-13